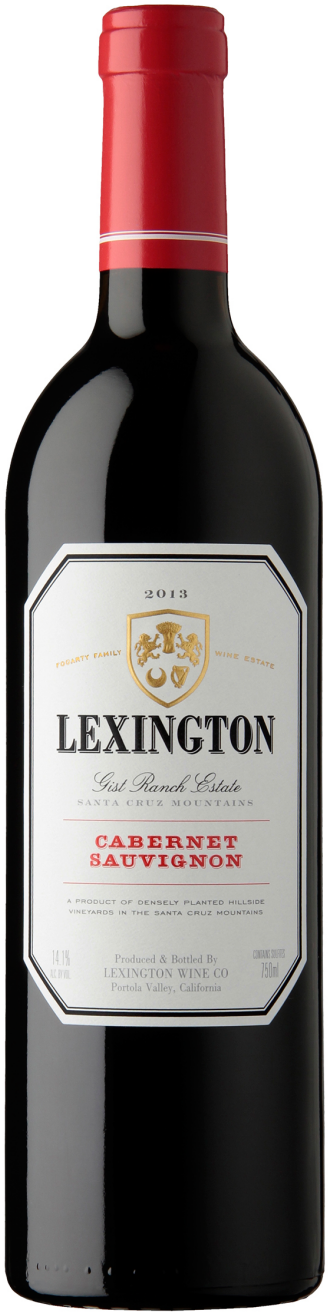
FOGARTY FAMILY WINE ESTATE

LEXINGTON



2013 LEXINGTON CABERNET SAUVIGNON

GIST RANCH ESTATE, SANTA CRUZ MOUNTAINS

VINEYARD

Soils: Vaqueros Sandstone, Sedimentary in nature and quartz rich. Highly porous, but remarkably resistant to erosion. One of the only/few Cabernet plantings on the Pacific plate in the Santa Cruz Mountains

Elevation: 2100 ft.+

Training: Bi- lateral Cordon & Double Guyot

Trellising: Vertical shoot positioned

Winter Cover: Oats, barley, native grasses and wildflowers. (Bell beans, vetch and peas in weaker blocks)

Leafing: east side

Farming Methodology: Intensive "Living-Soil" philosophy - cover cropping, compost and teas to encourage micro-flora and fauna.

Clones: 4, 15, 337

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: 9/11-9/16/13

Average Brix @ harvest: 24.2

Yeast: Native

Cuvaison: 21 days

Cooperage: 22 months
40% New French Oak

Final Assemblage: 84% Cabernet Sauvignon, 10% Cabernet Franc 6% Merlot

pH: 3.5

TA: 6.3

Cases: 400

Suggested Retail Price: $55