



GIST RANCH ESTATE, SANTA CRUZ MOUNTAINS

VINEYARD

Soils: Vaqueros Sandstone, Sedimentary in nature and quartz rich. Highly porous, but remarkably resistant to erosion.

Elevation: 2100-2200 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: Cabernet Sauvignon 4, 15, 337; Merlot 181, 15

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: 9/6/2013 Final Assemblage: 93% Merlot 6% Cabernet Franc, 1% Merlot

Average Brix @ harvest: 24.1

Yeast: Native pH: 3.36

Cuvaison: 17 days

Cases: 150

Cooperage: 22 Months
Seasoned French Oak
Suggested Retail Price: \$45

