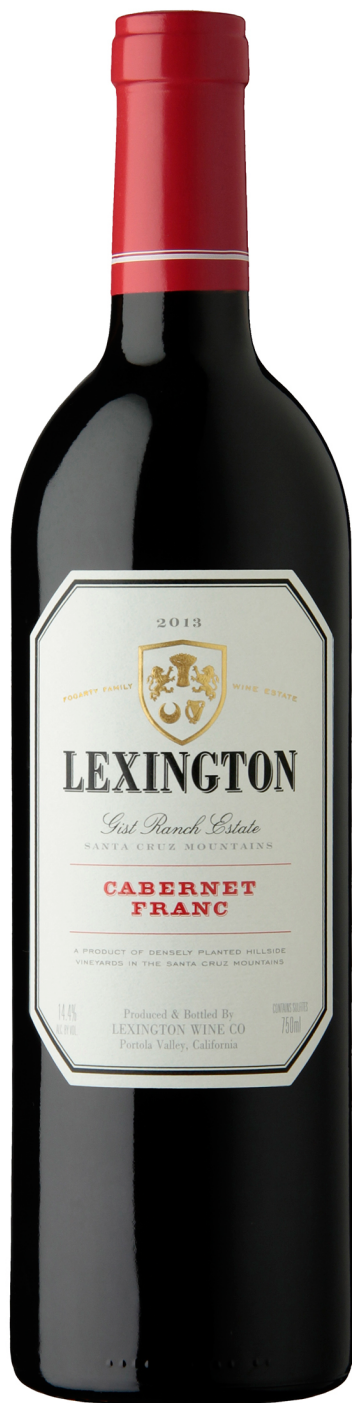




LEXINGTON



2013 LEXINGTON CABERNET FRANC 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: 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: 2, 5, VCR 10, 332

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: 9/9/2013

Average Brix @ harvest: 24

Yeast: Native

Cuvaison: 17 days

Cooperage: 22 months
Seasoned French oak

Final Assemblage: 92% Cabernet Franc, 7% Cabernet Sauvignon, 1% Merlot

pH: 3.53

TA: 6.1

Cases: 150

Suggested Retail Price: \$45