



LEXINGTON

2014 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.

Scion Material: Selections 4, 15, 337

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: September 11, 13, 15, 16

Average Brix @ harvest: 24.5

Yeast: Ambient/native

Cuvaison: 63% 10-14 days, 20% 17 days, 17% 24 days, fermentation temps kept under 27C délestage at 15 brix

Cooperage: 100% French Oak 35% New. All Tight Grained and 30+ month air-dried

Final Assemblage: 89% Cabernet Sauvignon, 8% Merlot, 3% Cabernet Franc

pH: 3.45

TA: 0.68 g/100mL

Cases: 1077 cases 12 x 750 mL

Suggested Retail Price: \$55

