



LEXINGTON

2014 LEXINGTON MERLOT

GIST RANCH, SANTA CRUZ MOUNTAINS



VINEYARD

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

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.

Scion Material: Selections 181, 15

Rootstocks: 3309, 420A, 110R

Exposure: West to South-west

Distance to Pacific: 15 miles

ÉLEVAGE

Harvest: September 8

Average Brix @ harvest: 24.6

Yeast: Ambient/native

Cuvaison: 12 days, press just before dryness, fermentation temps kept under 27 C, délestage at 15 brix

Cooperage: 100% French Oak 20% New. All tight grained and 30+ month air-dried

Final Assemblage: 95% Merlot, 4% Cabernet Sauvignon, 1% Cabernet Franc

Alcohol: 14.5% ABV

pH: 3.47

TA: 0.66 g/100mL

Cases: 120 cases 12 x 750 mL