



2012 Highland Hills Vineyard Alcalá

Vineyard Notes

Planted by Rich & Zoe McClellan in 2006, 20 miles from the Pacific Ocean at an elevation of 1400 feet on Vista coarse sandy loam soils. The vsp trellised rows are oriented east-west with 9' X 6' spacing.

Vintage Notes

The clusters were sorted and loaded into the press from which the juice went into a stainless tank to cold settled for 3 days. Primary fermentation took place without inoculation after being racked to a new acacia barrel and neutral French oak barrels. The wine was aged on gross lees for 14 months before racking for bottling.

Technical Notes

APPELLATION:

Ramona Valley / San Diego County

VINEYARD:

Highland Hills Vineyard

HARVEST:

September

COMPOSITION:

54% Marsanne / 46% Roussanne

FERMENTATION:

Direct to press, co-fermented in neutral barrels and 30% new acacia

LENGTH OF FERMENTATION:

25 days

AGING:

14 months in barrels on gross lees

TOTAL ACIDITY (TA):

0.915

PH:

3.00

ALCOHOL CONTENT:

13.8%

BOTTLED:

December 27th, 2013

PRODUCTION:

81 cases