



2013 McCormick Ranch Tie-Dye Lollipop

Vineyard Notes

The vineyards at McCormick Ranch were established back in 1981 23 miles from the Pacific Ocean at an elevation of 820 feet on Visalia sandy loam soils. The trellising consists of California sprawl with 11' X 7' spacing for both the Grenache and Carignan.

Vintage Notes

Harvested early in the morning on September 9th, the clusters were sorted and de-stemmed whole berry to co-ferment into T-bins. Primary and secondary fermentation took place without inoculation. The wine was pressed-off at 0° brix to 600L demi-muids to age on gross lees for 11 months before racking to blend for bottling.

Technical Notes

APPELLATION:
San Diego County

VINEYARD:
McCormick Ranch

HARVEST:
September 9th

COMPOSITION:
50% Carignan, 50% Grenache

FERMENTATION:
Whole berry in 1 ton open top fermenters

LENGTH OF FERMENTATION:
14 days

AGEING:
11 months in 600L demi-muids

TOTAL ACIDITY (TA):
6.00 g/L

PH:
3.5

ALCOHOL CONTENT:
13.3%

BOTTLED:
October 30th, 2014

PRODUCTION:
120 cases

