

<b>Name of producer</b>	Varner
<b>Name of Wine</b>	2020 Foxglove Zinfandel, Paso Robles
<b>Country</b>	USA
<b>Apperation</b>	Paso Robles
<b>Name of Winmaker</b>	Bob Varner
<b>Number of production</b>	3760 cases (45120 bottles)
<b>Varietal</b>	90% Zinfandel, 10% Petit Syrah
<b>Alcohol volume</b>	14.5%
<b>Vineyard information</b>	
Name	Dos Ninos, Hog Canyon
Region	Central Coast, California
Location	Paso Robles
Topolografic	Rolling Hills
Vineyard Size	60 acres
Soil type	Loam
Climate	Cool- ocean influenced
Rain fall a year	60 cm
Total sunshine time growing season	Sunshine 90% of growing season
<b>Growing infomation</b>	
Canopy	Vertical Shoot Positioning
Vines age on average	20 years <sup>6</sup>
Pruning	Cordon
Density (per ha)	1760
Planting space	1.8m X 3m
Yield (per ha) t / ℓ	45 hl/ha
Yield per vine kg / ℓ	3.6 kg
How to harvest(picking machine or hand picking)	Hand Picking
Soating	
Cultivation (organic, sustaibale, etc)	Sustainable
<b>Vinification</b>	
Type of press	Membrane
Ratio of juice	92%

Fermentation (oak or stainless)	Stainless
How long Fermentation	3 weeks
Temperature of Fermentation	18 degrees C, peaking at 30 degrees C for 2 days
Yeast	Lallemand D-254, a Burgundy isolate
MLF	Complete
How long maceration	2 weeks
Additional (Mixing lee, MC etc)	None
Type of barrel	None
New Oak	
Barrel aging	
Thoughts about So2	Minimal used
Any particularly care in making	
<b>Sales (ration off and on)</b>	60% Off-Sale, 40% On-Sale
<b>Export country</b>	USA
<b>Awards or scores</b>	Not yet rated
<b>Notes</b>	
<b>Suggested retail price</b>	\$17.00