| Name of producer                                | Varner  |
|---|---|
| Name of Wine                                    | 2018 Foxglove Pinot Noir, Central Coast                   |
| Country   | USA   |
| Apperation                                      | Central Coast   |
| Name of Winmaker                                | Bob Varner  |
| Number of production                            | 3130 cases (37,560 bottles)                               |
| Varietal  | 100% Pinot Noir   |
| Alcohol volume                                  | 12.5%   |
| Vineyard imformation                            |   |
| Name  | Los Alamos Vineyard                                       |
| Region  | Central Coast, California                                 |
| Location  | Santa Barbara County, Paso Robles                         |
| Topolografic                                    | Rolling Hills   |
| Vineyard Size                                   | 462 acres, of which we take a block of 13 acres           |
| Soil type                                       | Sandy Loam, Loam  |
| Climate   | Cool-ocean influenced, warm, cool-Monterey Bay influenced |
| Rain fall a year                                | 81 cm   |
| Total sunshine time growing season              | Morning Fog, then shine 90% of growing season             |
| Growing infomation                              |   |
| Canopy  | Vertical Shoot Positioning                                |
| Vines age on average                            | 25 years  |
| Pruning   | Head trainded   |
| Density (per ha)                                | 1760  |
| Planting space                                  | 1.8m X 3m   |
| Yield (per ha) t / {                            | 35 hl/ha  |
| Yield per vine kg / ł                           | 2.5 kg  |
| How to harvest(picking machine or hand picking) | Machine   |
| Soaking   |   |
| Cultivation (organic, sustaibale, etc)          | Sustainable   |
| Vinification                                    |   |
| Type of press                                   | Membrane  |

| Ratio of juice                  | 92%   |
|---------------------------------|---|
| Fermentation (oak or stainless) | Stainless   |
| How long Fermentation           | 3 weeks   |
| Temperature of Fermentation     | 14.5 C  |
| Yeast                           | Lallemand D-254, a Burgundy isolate               |
| MLF                             | None  |
| How long maceration             | 8 days  |
| Additional                      | Lees Stirred, but infrequently                    |
| (Mixing lee, MC etc)            |   |
| Type of barrel                  | None  |
|                                 |   |
|                                 | Size of barrel:                                   |
| New Oak                         | None  |
| Barrel aging                    | None  |
| Thoughts about So2              | Minimal   |
| Any particularly care in making | Using two vineyards, blend for synergy of flavors |
| Sales (ration off and on)       | 60% Off-Sale, 40% On-Sale                         |
| Export country                  | USA   |
| Awards or scores                | Not Yet Rated                                     |
| Notes                           |   |
| Suggested retail price          | \$17.00   |
|                                 |   |