

# 2017 FOG CATCHER

## Heart Hill Vineyard & Bootjack Ranch

44% Cabernet Sauvignon, 26% Malbec,  
20% Petit Verdot, 10% Cabernet Franc



### VINEYARD

Heart Hill Vineyard sits 17 miles east of the Pacific Ocean in the Willow Creek District of the Paso Robles AVA. The site's steep, rocky hillsides and ocean proximity create world class growing conditions. Fog Catcher represents the best that the vineyard produces each year and has depth, outstanding color and incredible age worthiness. In 2017 the growing season in Paso Robles was nearly perfect, with a twist. Plenty of early season rain helped end years of drought and produce vigorous canopy growth. However, dual heat waves in early and late September dried out portions of our clusters, made for tough picking decisions and more work on the sorting line. The majority of this blend is composed of our four original blocks of Bordeaux plantings at Heart Hill where the quality of the plantings in combination with attention to detail resulted in grapes that were worthy of a Fog Catcher bottling.

### IN THE WINERY

In 2017 we began hand-harvesting our Bordeaux blocks in late-September. Our winemaking methods are exceptionally dynamic and our goal is to create a rich wine that has luxurious texture, precise tannins and an underlying freshness. Each vineyard block is harvested, pressed and barrel aged independently. Noteworthy barrels are marked, and tucked away in the cellar for a year of aging. Nearly a year later, our Winemaker revisits each barrel and selects his favorites. The final blend is created and returned back to barrels for additional aging and marrying of flavors. If you are enjoying the 2017 vintage within five years of the vintage date, we recommend decanting prior to serving. It has high aging potential and we expect it to evolve beautifully over the next 10-20 years.

<b>WINEMAKER</b>	Patrick Muran
<b>CLONES</b>	337, 595, 400, 327, 33, 35
<b>ROOTSTOCK</b>	101-14, 1103-P
<b>AVERAGE BRIX</b>	25.9
<b>pH/TA</b>	3.6/6.4 g/L
<b>ALCOHOL</b>	14.5%
<b>AVERAGE YIELD</b>	2.9 tons/acre
<b>BARREL AGING</b>	29 months
<b>COOPERAGE</b>	85% New French Oak
<b>PRICE</b>	\$100
<b>CASES PRODUCED</b>	1,227