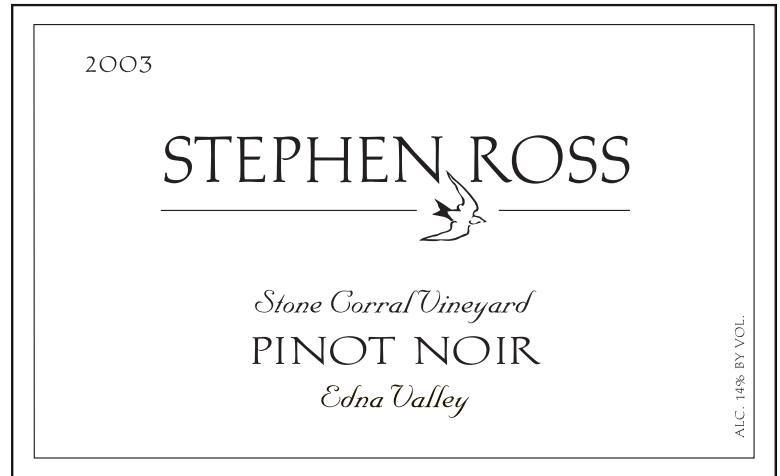


2003

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvested by hand on September 9, 2003
- Clones: 50% 667 – Dijon; 30% 2A – Wadensville; 15% 777 – Dijon; 5% 115 – Dijon
- Juice analysis 26.8°Brix, 6.68 T.A., 3.56 pH
- 100% destemmed, and crushed into one 1.5 ton open-top fermentation tank
- 14 Day *cuvaison*/skin contact;
 - 3 Day cold soak @ 55°F
 - Punched down 3 times per day, peak temperature 95°F
- Aged in three French oak barrels for 16 months – one new *François Frères*, and a once and twice-used Burgundian barrel
- Wine analysis, 14.0% alcohol, 6.3 grams/liter T.A., 3.75 pH
- Bottled non-filtered on February 8, 2005

Stone Corral Vineyard is located in the southeastern portion of the Edna Valley. It enjoys a south-east exposure and is positioned at the base of rolling hills that protect it from breezes borne from the Pacific Ocean, four miles to the west. The vineyard consists of 27.45 acres, developed in partnership with Talley Vineyards, of which *Stephen Ross* occupies 9.15 acres. It was planted in 2001 and is unique in the Edna Valley for its well-drained sandy loam soil.

The 2003 season was generally warm, slightly warmer than 2000 and 2001. The season was remarkable for its early bud-break in late January and early bloom in April. As a result of cool weather during bloom, there was shatter. In some cases there were no berries at all. In other cases, berries developed but contained either no seeds or only one. After a cool spring, we had a warm summer with many days in the high 80's – good growing and ripening weather. Harvest was indeed early, by about 14 days compared to past averages, taking place the first two weeks of September.

The wine has aromas of black cherry, raspberry and smoked meat and is quite remarkable for its weight, concentration and voluptuous tannins on the palate.

136 six-pack 750 ml cases, and twelve 3-liter bottles produced.