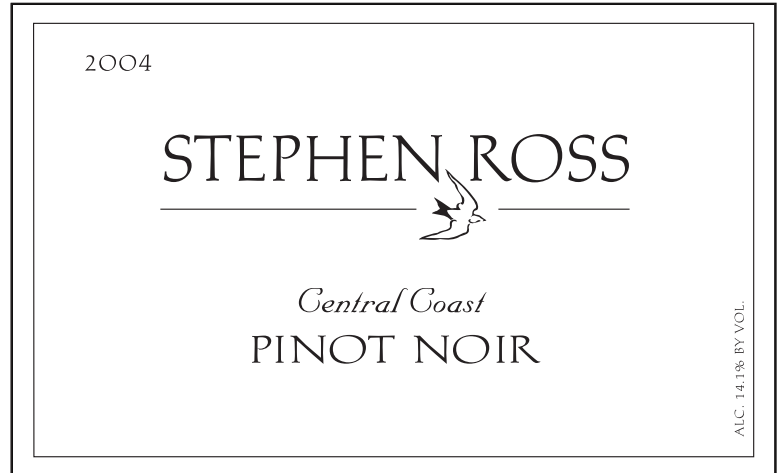


2004

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 8, 11 and 16
- Vineyards: 68% Edna Ranch, 18% Bien Nacido Vineyard, 8% Donati Vineyard, 3% Stone Corral Vineyard, 3% Aubaine Vineyards
- Average juice analysis – 24.6°Brix, 7.7 T.A., 3.30 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 12 day *cuvaison*/skin contact;
 - 6 day cold soak @ 55°F
 - 6 day fermentation, punched down 3 times per day, peak temperature 88°F
- Aged in French oak barrels 12 months - 30% new *Sirugue*, *François Frères* and *Taransaud* and 70% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis - 14.1% alcohol, 5.70 T.A., 3.69 pH
- Bottled non-filtered on August 2, 2005

The Pinot Noir for this Central Coast blend came primarily from Edna Ranch located in the Edna Valley. The Edna Valley is located in the south Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Also of significance, it lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2004 season was generally cool and moderate, punctuated by a week of 100 degree days in early September. Crop yields were above average this year around 3.5 – 4 tons per acre. The 2004 vintage yielded Pinot Noirs noteworthy for bright fruit aromas and soft mouth-filling textures. Aromatically, the wine is reminiscent of cherries, dried cranberry and has a woody, forest floor note. To the eye it has a clear dark ruby hue. On the palate the wine is medium bodied with abundant soft tannins, low acidity and a lingering berry, spicy finish.

818 cases produced.