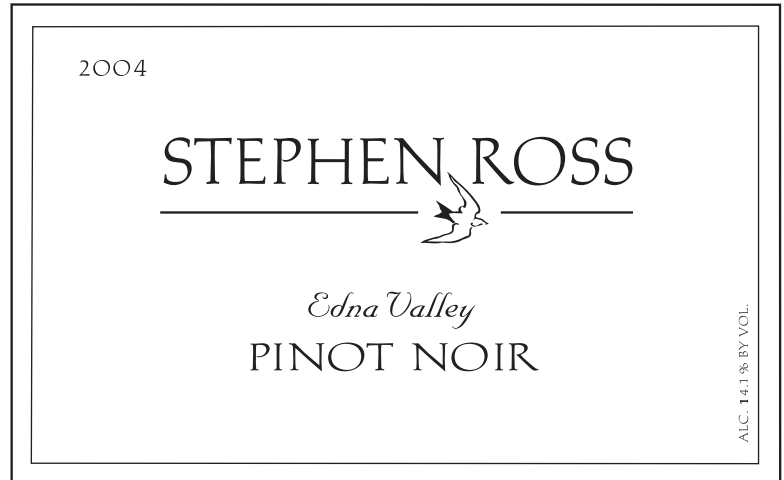


2004

EDNA VALLEY

PINOT NOIR



- Harvested by hand on September 9, 10 and 16, 2004
- 39% Moretti Canyon Dijon clone 777, 29% Stone Corral Vineyard, Dijon clone 777, 17% Edna Ranch, 7% Aubaine Vineyards, 5% Donati Vineyard, 3% Thomann Station
- Average juice analysis 25.0 °Brix, 5.8 T.A., 3.65 pH
- 100% destemmed, and crushed into small two-ton and five-ton open top fermentation tanks
- 12 Day *cuvaison*/skin contact;
 - 6 Day cold soak @ 55 °F; 6 Day fermentation, punched down 3 times per day, peak temperature 84 °F
- Aged in French oak barrels 14 months - 25% new French oak, *Tonnellerie François Frères, Sirugue, Mercurey and D'Aquitaine*, and 75% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 14.1% alcohol, 5.93 grams/liter T.A., 3.73 pH
- Bottled non-filtered on December 14, 2005

This is the first *Stephen Ross* Edna Valley appellation Pinot Noir with a significant amount of our Estate vineyard, Stone Corral Vineyard, included in the blend. The Edna Valley is located on 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. It lies at 34 degrees latitude and receives a lot of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

The 2004 season was generally cool and moderate, punctuated by a week of 100 °F days in early September; the pace of harvest was accelerated by this unusually hot weather. Vineyard yields were 2.5 tons/acre at Moretti Canyon and 0.7 tons/acre at Stone Corral Vineyard.

This is a deeply colored, aromatic, fruit forward Pinot Noir with black cherry, plums and a touch of earthiness. On the palate the wine is full bodied, rich with mature, satiny tannins.

726 cases produced.