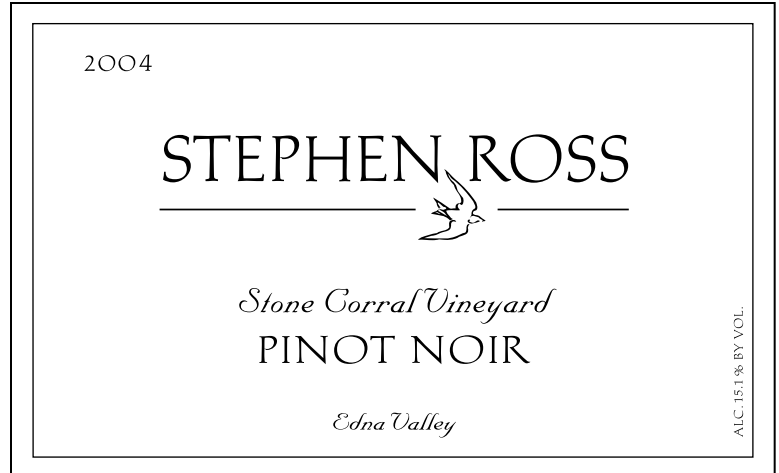


2004

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvested by hand on September 9, 2004
- 73% clone 667 – Dijon, 23% clone 2A - Wadensville
- Juice analysis 27.2 °Brix, 5.58 T.A., 3.66 pH
- 100% destemmed, and crushed into a 2.5 ton open-top fermentation tank
- 14 Day cuvaision/skin contact;
  - 5 Day cold soak @ 55 °F, pumped over 1 time per day
  - Punched down 3 times per day, peak temperature 88 °F
- Aged in six French oak barrels for 15 months – two new *François Frères*, and four used barrels
- Wine analysis, 15.1% alcohol, 5.93 grams/liter T.A., 3.73 pH
- Bottled non-fined and non-filtered on December 15, 2005

Stone Corral Vineyard is located in the southeastern portion of the Edna Valley. It benefits from a south-east exposure and is positioned at the base of rolling hills that protect it from the Pacific Ocean breezes borne four miles to the West. The vineyard consists of 27.45 acres, developed in partnership relationship 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 2004 season was generally cool and moderate, punctuated by a week of 100 °F days in early September. Fortunately, the well drained soils at Stone Corral allow irrigation water to quickly percolate to the root zone, a great benefit during heat spikes. The canopy and fruit maintained their integrity throughout the warm period. Furthermore, the yield per acre was low and more importantly the yield in terms of number of clusters per vine was low - we did not see shriveling or dehydration in the fruit. In other words, the vines were able to cope with the warm temperatures through timely irrigations and a light crop on each vine.

The wine has aromas of boysenberry and black truffles and is quite remarkable for its weight, concentration and voluptuous tannins on the palate.

296 six-packs produced.