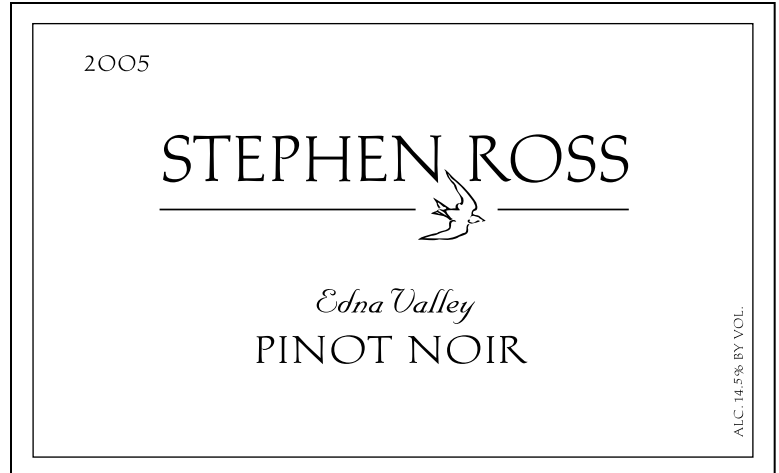


2005

EDNA VALLEY

PINOT NOIR



- Harvested by hand August 26 through September 22, 2005
- 53% Stone Corral Vineyard, 26% Wolff Vineyard, 7% Edna Ranch, 6% Thomann Station, 5% Aubaine Vineyards, 2% Bien Nacido Vineyards, 1% Beck Vineyard
- Average juice analysis 25.5 °Brix, 6.2 T.A., 3.55 pH
- De-stemmed only into two-ton and five-ton open top refrigerated fermentation tanks
- 12 Day cuvaison/skin contact;
 - 7 Day cold soak @ 55 °F, pumped over 1 time per day
 - 7 Day fermentation, punched down 3 times per day, peak temperature 82 °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, 14.5% alcohol, 5.52 grams/liter T.A., 3.72 pH
- Bottled non-fined and non-filtered on December 4, 2006

This is the first *Stephen Ross* Edna Valley appellation Pinot Noir produced at the new winery in Santa Maria. 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. It lies at 34 degrees latitude and therefore 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.

During the 2005 growing season the weather was generally cool and moderate. Vineyard yields were 1.3 tons/acre at Stone Corral Vineyard and 2.5 tons/acre at Wolff Vineyard.

This is a deeply colored ruby-red wine with aromas of small red berries, plums, black cherries and forest floor. On the palate there is a wonderful balance and fine tannins, low acidity and lingering fruit flavors.

876 cases produced.