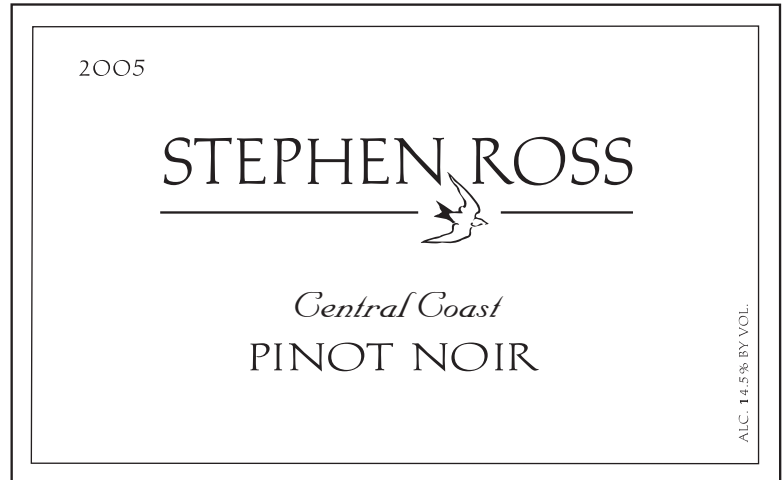


2005

CENTRAL COAST

PINOT NOIR



- Harvested by hand on August 26 & 30 and September 5, 22 & 29, 2005
- Vineyards: 61% Edna Ranch, 12% Bien Nacido Vineyard, 9% Aubaine Vineyards, 8% Beck Vineyard, 5% Stone Corral Vineyard, 3% Wolff Vineyard
- Average juice analysis – 25.0 °Brix, 7.2 T.A., 3.40 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 85 °F
- Aged in French oak barrels 10 months - 25% new *François Frères*, *Sirugue*, and *D'Aquitaine* and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis - 14.5% alcohol, 5.40 T.A., 3.69 pH
- Bottled non-filtered on August 1, 2006

The Pinot Noir for the 2005 Central Coast blend came primarily from vineyards in the Edna Valley: Edna Ranch, Wolff Vineyard and Stone Corral Vineyard. The Edna Valley is located on the South Central Coast of California a few miles southeast of the town of San Luis Obispo. It 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 at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2005 season was generally cool and moderate. Crop yields were slightly above average this year around 3 to 3.5 tons per acre.

This is a dark ruby-red, purplish colored Pinot Noir with aromas reminiscent of cherries, dried cranberries, white pepper and cedar; the palate is soft and creamy with lush tannins and finishes with lingering cherry, smoked meat and spicy flavors.

1,381 cases produced.