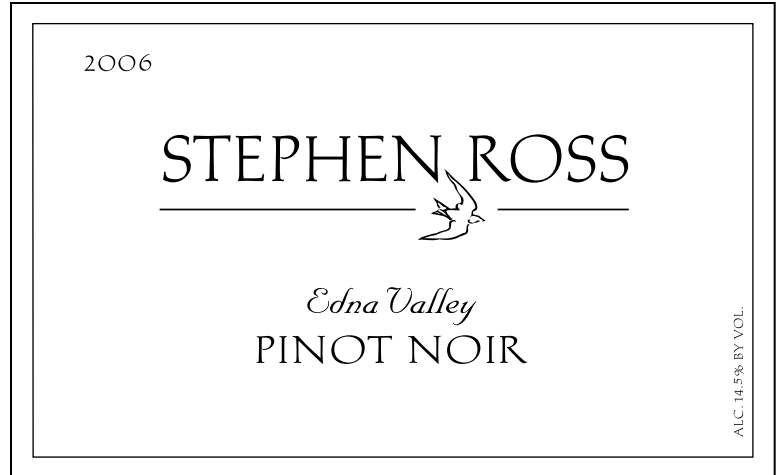


2006
EDNA VALLEY
PINOT NOIR



- Harvest by hand September 20 through October 19, 2006
- 42% Wolff Vineyard, 36% Stone Corral Vineyard, 13% Lewis, 4% Edna Ranch, 3% Beck Vineyard, 2% Bien Nacido Vineyards,
- Average juice analysis 25.5 °Brix, 6.1 T.A., 3.50 pH
- De-stemmed 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 10 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, 5.4 grams/liter T.A., 3.70 pH
- Bottled non-fined and non-filtered on August 10, 2007

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 in Southern California 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. The 2006 season was very cool and the harvest was late providing good hang-time for ripening. Vineyard yields were very low, 1.5 tons/acre at Wolff Vineyard and 1.4 tons/acre at Stone Corral Vineyard.

This is a concentrated, deeply colored ruby-red wine with aromas of raspberry, blueberry, allspice and rose petals. The palate is full and rich with expansive flavors, finishing with balanced acidity. Not a shy Pinot Noir, this wine will match well with hearty cuisine.

1288 cases produced.