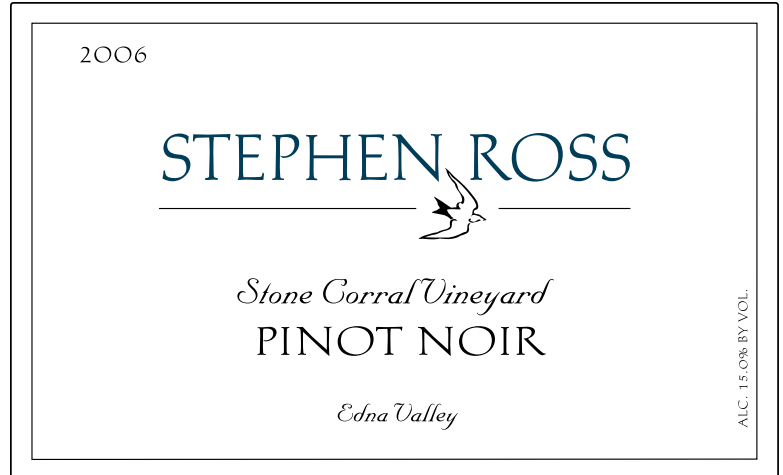


2006

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvested by hand on September 26 & 29, 2006
- Blocks 4 & 5, clone 667, 777 and 2A
- Juice analysis 25.5 °Brix, 6.3 T.A., 3.62 pH
- 100% destemmed, and crushed into small open-top fermentation tanks
- 14 Day *cuvaison*/skin contact;  
5 Day cold soak @ 55 °F  
Punched down 3 times per day, peak temperature 82 °F
- Aged in nine French oak barrels for 15 months – three new *François Frères*, and six used barrels
- Wine analysis, 15.0% alcohol, 5.4 grams/liter T.A., 3.71 pH
- Bottled non-filtered on December 5, 2007

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 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.

We consider this our flagship wine. The vineyard is farmed organically where compost is added to the vineyard in the fall and a winter cover crop is grown to add nitrogen to the soil as well as green mulch. During the summer months the vines are trained and positioned so the fruit is partially exposed to sunlight to allow maturation of skin and seed tannin as well as flavor development. The 2006 season was very cool and the harvest was late providing good hang-time for ripening. Vineyard production was very low at 1.4 tons/acre. This wine is supple yet powerful, dark in color and resplendent with cherry, blueberry, caramel and spice characters, with a velvety soft, luscious mouthfeel.

208 cases produced.