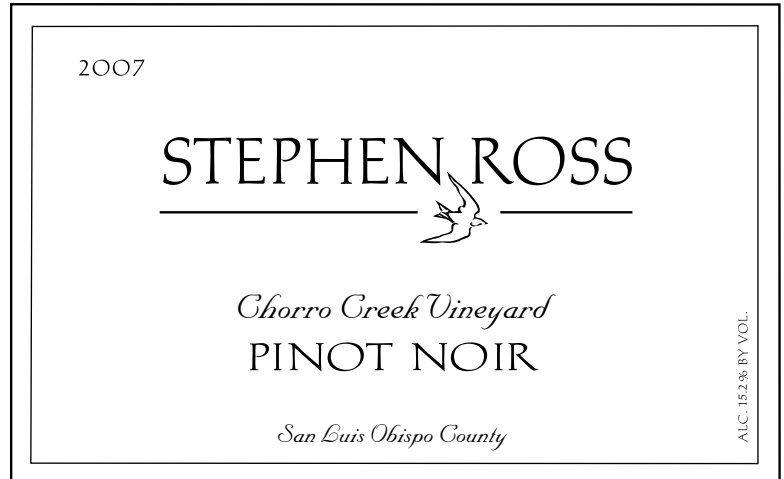


2007

CHORRO CREEK VINEYARD

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Harvested by hand on October 5th, 2007
- Average grape analysis – 26.8 °Brix, 7.36g/l T.A., 3.49 pH
- 100% Destemmed into 5-ton open top refrigerated fermentation tanks
- 13 Day *Cuvaison*/Skin Contact
 - 7 Day cold soak @ 56 °F, pumped over 1 time per day
 - 6 Day fermentation, punched down 3 times per day, peak temperature 83 °F
- Aged in French oak barrels 10 months- 20% new *Sirugue* and *François Frères* barrels and 80% once- or twice-used barrels
- Clarified by racking three times prior to bottling
- Wine analysis – 15.2% alcohol, 6.53 T.A., 3.47 pH
- Bottled non-fined and non-filtered on August 12th, 2008

Chorro Creek Vineyard is a new source of grapes for *Stephen Ross* and we are glad to have add this to our portfolio of Pinot Noirs. The vineyard is located between the cities of San Luis Obispo and Morro Bay in a very cool part of a valley that becomes the Edna Valley more inland. The vineyard was planted in 2001 to Dijon and Swiss clones of Pinot Noir. This is a late ripening vineyard having bright acidity and pronounced varietal flavors. The 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were low at 1.5 tons per acre.

The wine is ruby to purple in color and the aromas are reminiscent of Bing cherry, cranberries, briar spiciness and rhubarb. The palate is vibrant with rich fruit flavors, fine tannins and a lingering finish.

196 cases produced