



## 2008 Pinot Noir – Chorro Creek Vineyard, San Luis Obispo County

- Harvested by hand on October 8, 2008
- Clones 2A and 5
- Average juice analysis – 25.5 °B, 7.2 TA, 3.53 pH
- 100% destemmed into a 5-ton refrigerated open-top-tank
- 14 day *cuvaison*/skin contact;
  - 7 day cold soak @ 56 °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 11 months - 25% new *François Frerés, Sirugue and D'Aquitaine* and 75% once and twice used barrels
- Racked three times for clarity
- Wine analysis – 14.5% alcohol, 5.4 T.A., 3.74 pH
- Filtered for clarity and bottled on August 19, 2009

Chorro Creek Vineyard lies at the mouth of the Edna Valley as it opens to the Pacific Ocean near the town of Morro Bay. It is about three miles West of San Luis Obispo, which puts it out of the Edna Valley AVA, into an area with more influence from the Pacific Ocean. This is the coolest vineyard in the Stephen Ross lineup of Pinot Noirs, located just 3 miles from the Ocean.

2008 was indeed a year of extremes in the Central Coast – there was spring frost, there was a short period in June when temperatures peaked above 100°F, while a series of October freezes resulted in all-time lows in San Luis Obispo. Benefitting from the moderating effects of the Pacific Ocean, Chorro Creek was protected from much of that, and enjoyed a long, cool growing season, which is exactly what pinot noir flourishes in. Crop yields were slightly below average around 2 tons per acre.

This is a late ripening vineyard resulting in wines with mature tannins and pronounced varietal flavors. It is a pretty wine with a deep garnet color and aromas similar to candied cherry, rhubarb, wild blackberry, spicy white pepper and forest floor. The textures are soft and voluptuous with mild acidity and lingering fine tannins.

202 cases produced.