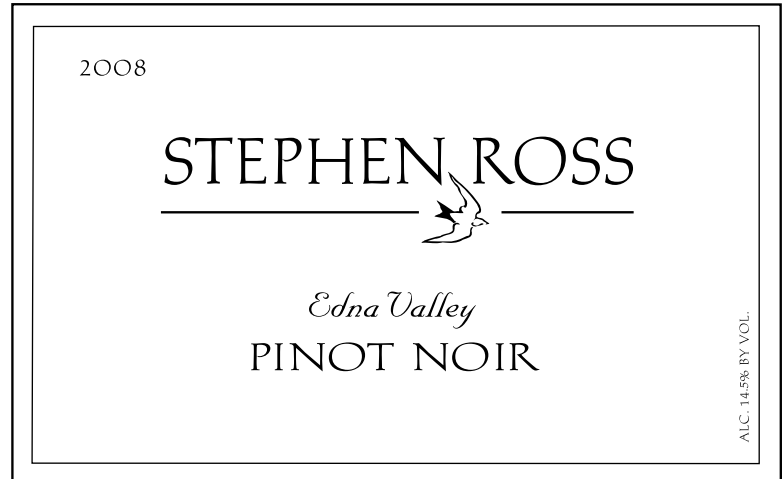


2008

EDNA VALLEY

PINOT NOIR



- Harvest by hand September 4 through October 5, 2007
- 48% Stone Corral Vineyard, 32% Wolff Vineyard, 6% Zuech, 14% Chorro Creek Vineyard
- Average juice analysis 25.0° Brix, 6.1 T.A., 3.50 pH
- De-stemmed into two-ton and five-ton open top refrigerated fermentation tanks
- 14 Day cuvaison/skin contact;
  - 6 Day cold soak @ 55 °F, pumped over 1 time per day
  - 8 Day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 16 months - 25% *Tonnellerie François Frères, Sirugue, Mercurey* and *D'Aquitaine* French Oak barrels, and 75% used barrels two to five years old
- Clarified by racking three times and a light filtration
- Wine analysis, 14.5% alcohol, 5.78 grams/liter T.A., 3.62 pH
- Bottled on April 14 and May 20, 2010

The Edna Valley is located on 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.

2008 was indeed a year of extremes on the Central Coast. There was a spring frost, then 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. This was the second drought year in a row, and there were brush fires throughout California.

This is a deeply colored, aromatic and rich Pinot Noir. The aromas are reminiscent of black cherries, plums, savory herbs and spicy clove; it is a medium to full bodied wine with complex Pinot Noir flavors and fine tannins.

1,031 cases produced.