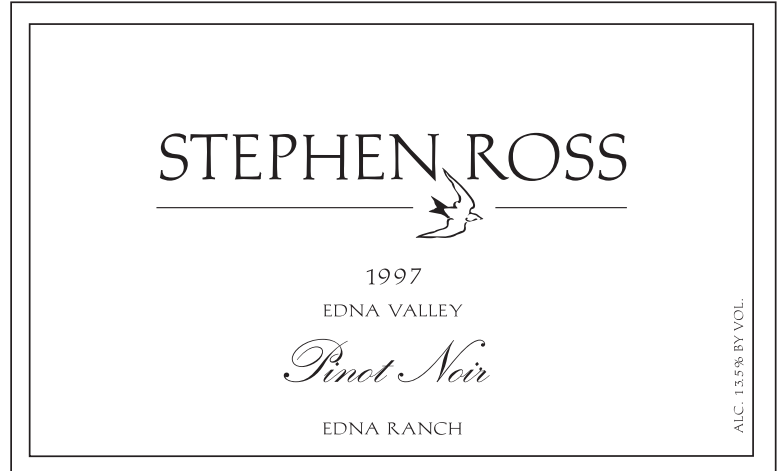


1997

EDNA VALLEY

PINOT NOIR

EDNA RANCH



- Harvested by Hand on August 11, 1997
- 100% Destemmed, and Crushed into Small 1.5 ton (4' by 4') Fermentation Tanks
- 12 Day *Cuvaison*/Skin contact;
  - 5 Day Cold Soak @ 50°F
  - 5 Day Fermentation, punched down 4 times per day, peak temperature 95°F
  - 2 Day Post Fermentation and Settling
- Aged in French Oak Barrels, Tonnellerie François Frères, 50% new, 50% once-used
- Racked three times for clarity, fined with one quarter egg white per barrel
- Bottled unfiltered on August 29, 1998

The best vintages for Pinot Noir in the Edna Valley are ones harvested early in the season. The 1997 Pinot Noir is one of these wines. On the day these grapes were picked, the fruit was very sweet and flavorful, and had desirable seed tannin that was extracted during fermentation. The seed tannin is very important for the stabilization of color, preservation of fruit aroma, and fullness on the palate. The wine has aromas of cherries, plums, spice, and dried rose petals, and will benefit from a year or two in the bottle.

655 cases produced.