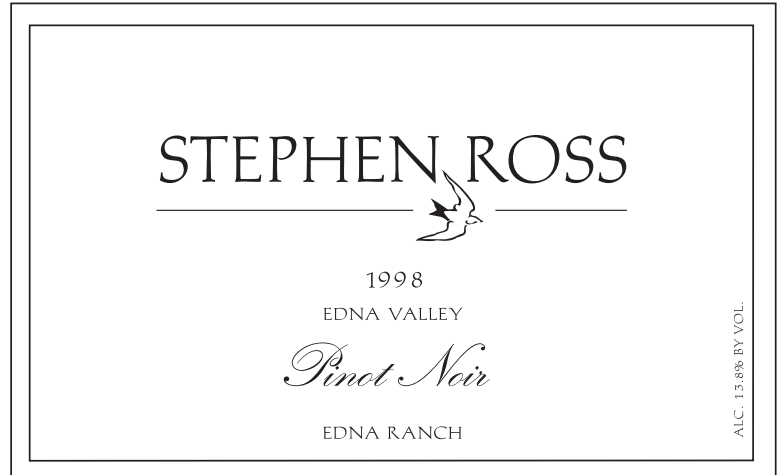


1998

EDNA VALLEY

PINOT NOIR

EDNA RANCH



- Harvested by Hand on October 2, 1998
- 100% Destemmed, and Crushed into Small 1.5 ton (4' by 4') Fermentation Tanks
- 17 Day *Cuvaison*/Skin contact:
 - 3 Day Cold Soak @ 50° F
 - 6 Day Fermentation, punched down 4 times per day, peak temperature 95° F
 - 8 Day Post Fermentation and Settling
- Aged in French Oak Barrels 15 months - François Frères, 50% new, 50% once-used
- Racked three times for clarity
- Bottled on January 13, 2000

The 1998 growing season was very long with the harvest commencing on October 2nd, two to three weeks later than average. This resulted in a wine with excellent flavor development, and soft, balanced tannins. The wine has aromas of cherries, plums, spice, and dried rose petals, and is soft, silky, with impeccable balance on the palate, and lingering cherry flavor.

820 cases produced.