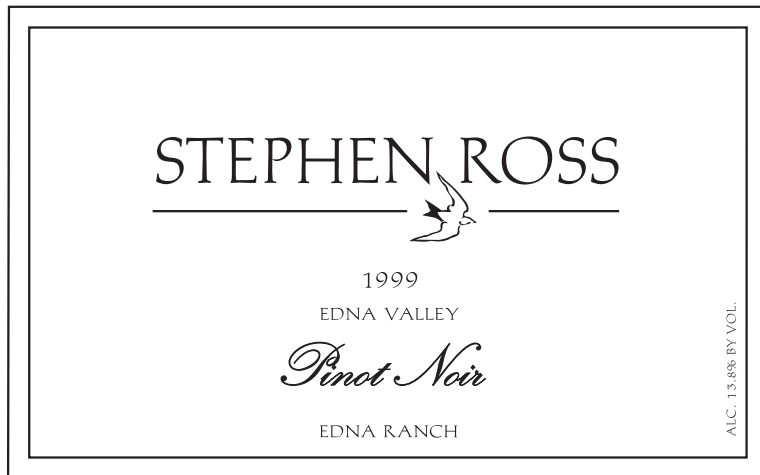


1999

EDNA VALLEY

PINOT NOIR

EDNA RANCH



- Harvested by hand on September 21 - 23, 1999
- Clone 2A
- Juice analysis, 25.2° Brix, 7.9 T.A., 3.66 pH
- 100% destemmed, and crushed into small 1.5 ton (4' by 4') fermentation tanks
- 11 Day *cuvaison*/skin contact;
  - 3 Day cold soak @ 58°F
  - 6 Day fermentation, punched down 4 times per day, peak temperature 92°F
  - 2 Day post fermentation and settling
- Aged in French oak barrels 16 months - 50% new French oak, primarily *François Frères*, and small amounts of *Tonnellerie Sirugue* and *Radoux*, and 50% once-used barrels
- Clarified by racking two times and a light filtration prior to bottling
- Wine analysis, 13.8% alcohol, 7.3 T.A., 3.48 pH
- Bottled on February 15, 2001

This Pinot Noir is made from clone 2A, a selection from Wadensville, Switzerland. It is proving itself a good match for the Edna Valley. It already produces excellent wine in the Arroyo Grande Valley (Talley Vineyards), as well as Oregon. The 1999 growing season in the Edna Valley was cool and very long with the harvest commencing late in September. Crop yields were significantly lower this year, 1.9 tons/acre, resulting in a very concentrated wine. Fermentation took place in small tanks and the cap was punched down by hand, the wine was racked carefully without pumping, and it aged in barrels in a 55°F, humidified cellar. The color is dark ruby and purple, and the flavors are powerful, reminiscent of raspberries, clove, and subtle oak. It is full bodied, rich with supple textures and it finishes with lingering berry flavors.

481 cases 750 ml bottles, 45 cases 375 ml bottles, and 24 1.5 liter magnums produced.