
Vineyard:	67% block 1, clone 2A and 33% block 4, clone 777
Harvest:	August 19 & 24, 2015
Fermentation:	10% whole clusters, 90% destemmed into 4.5 ton open top refrigerated tanks
Oak:	Aged 18 months - 1/3 new Tonn. Tremeauz, 2/3 once and twice used French oak
Alcohol:	13.5%
pH:	3.45
Titrateable Acidity:	6.20g/L
Bottling:	48 Cases, February 22nd, 2018
Suggested Retail:	\$80

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley AVA. In 2016 we chose our best two barrels for our Arête Pinot Noir.

The Edna Valley is located in 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 35 degrees latitude and therefore receives lots of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean.

The 2016 growing season was generally cool. Although the drought continued through 2016, there was a significant amount of rainfall prior to budbreak, 18 inches, and the vines responded positively with healthy shoot growth and moderate yields. Like 2015, this marks the earliest start of harvest, August 4 and an early finish of harvest on October 13. Yields were low in 2016, and at Stone Corral Vineyard the yields were just under 2 tons/acre.



Deep ruby purple hued wine, transparent. Aromas of blueberries, rose petals, hint of mace and nutmeg from the oak. Youthful energy on the palate, vibrant acidity, medium body, nice core of small red fruits, blackberry, long lingering finish. Tightly wound at this point. Ripe red berry flavors are abundant on the finish. Tasted on May 9, 2018...2 ½ months after bottling.
