# 2019

# PINOT NOIR, EDNA VALLEY

ESTATE BOTTLED

444 Cases | Bottled April 12, 2021 **Suggested Retail:** \$40



#### **VINEYARD**

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.

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 a Northwest to Southeast 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 sunlight from a "directly overhead" sun. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean.

#### **VINTAGE**

2019 was an exceptional, cool vintage with near ideal weather during the dormant winter months as well as the growing season. The vines received an above average amount of rainfall of 24" during the 2018/2019 winter. This may have led to a later than average bud break with many dormant vines on March 1. Overall, the growing season was cool without heat spikes.

## WINEMAKING

Classic Burgundian methods of winemaking were used in making this wine; open top stainless steel fermenters, punch downs by hand, pressed with a modern stainless steel basket press, aged in French oak barrels and put into bottle with a clarifying filtration.

# Vineyard:

Stone Corral Vineyard,

Dijon clones 115, 667, 777 and Wädenswil Clone 2a.

#### Harvest:

September 11–13, 2019. Harvested by hand at night.

## Fermentation:

100% De-stemmed into 4.5-ton open top refrigerated tanks. Cultured yeast and naturally occuring malolactic bacteria.

# Aging:

Non-fined and light filtration.

Aged in 20% new French oak barrels, 80% one to three-year-old French oak barrels.

**Alcohol: pH: T.A.:** 13.5% 3.67 6.00 g/L



# **TASTING NOTES**

Brilliant ruby red color. Aromas of cherry, dried rose petals with notes of nutmeg from the French oak barrel. Bright mouth, fine tannins, lively acidity and flavors of small red berries, Earl Grey tea, anise and forest floor.