

2019

## PINOT NOIR, STONE CORRAL VINEYARD

EDNA VALLEY

124 Cases | Bottled on April 12, 2021

### 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 AVA. In 2019 we chose five of our best barrels for our Stone Corral Vineyard 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 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 intense 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.

### Vineyard:

Stone Corral Vineyard, Edna Valley

45% Wädenswil Clone 2a

27% Dijon Clone 667

20% Dijon Clone 777

8% Dijon Clone 115

### Harvest:

Harvested and sorted by hand at night, Sept. 11-13, 2019.

### Fermentation:

100% de-stemmed into 4.5-ton open top refrigerated fermentation tanks.

### Aging:

Aged 17 months – 40% new French oak barrels,

60% once and twice filled French oak barrels.

Non-fined and lightly filtered

**Alcohol:**

**pH:**

**T.A.:**

13.5%

3.62

6.20 g/L



### TASTING NOTES

The wine has a transparent deep ruby garnet color. There are aromas of small red berry fruits, cherry, a hint of botanical and wet forest notes, and nutmeg spiciness from the French oak. Nicely balanced, good acidity and energy on the palate, fine tannins and lingering rose petal and dried mushroom flavors.