

2019

PINOT NOIR, ARÊTE

EDNA VALLEY —STONE CORRAL VINEYARD

2 Barrels Produced | Bottled on April 9, 2021

Suggested Retail: \$80

VINEYARD

The 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 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 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.

50% Block 4, Dijon Clone 777

50% Block 5, Dijon Clone 667.

Harvest:

Harvested and sorted by hand at night September 11, 2019

Fermentation:

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

Aging:

Aged 18 months – 50% new *Tonn. Sirugue*,

50% once and twice used French oak barrels.

Non-fined and non-filtered.

Alcohol: 13.5% **pH:** 3.75 **T.A.:** 5.8 g/L



TASTING NOTES

A very deep ruby garnet color for Pinot Noir. Nose has dried rose petals, Montmorency cherry, spicy nutmeg, and vanilla. The palate is seamless, balanced, and creamy. The tannins are fine and velvety, and the deep red berry fruit flavors echo the nose.