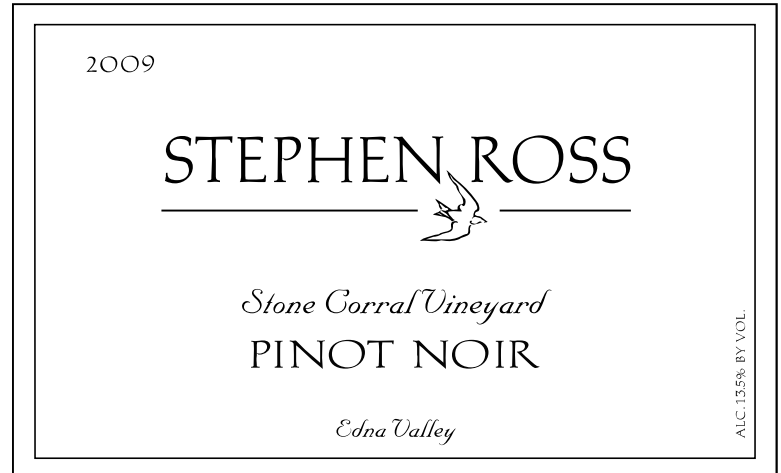


2009

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvested by hand on September 3, 2009
- 20% block 3, clone 777
- 40% block 4, clone 777
- 40% block 5, clone 667
- 100% de-stemmed into temperature controlled open-top-tanks
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 57 °F, pumped over 1 time per day
 - 7 day fermentation, punched down 3 times per day, peak temperature 78 °F
- Aged in French oak barrels 10 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once and twice used barrels
- Racked three times for clarity
- Wine analysis – 13.5% alcohol, 5.85 T.A., 3.73 pH
- Filtered and bottled on February 17, 2011
- 115 cases produced

Stone Corral Vineyard is our Estate vineyard, which we planted in partnership with Talley Vineyards 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 on 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 at 35 degrees latitude and therefore receives lots of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

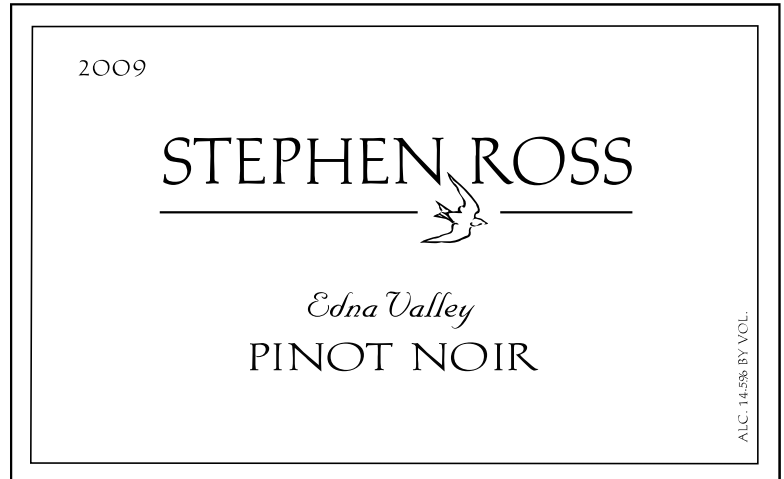
The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row) the spring and summer were relatively cool with typical day time high temperatures reaching 75 – 78 degrees F.

This is a deeply colored ruby-red Pinot Noir. The aromas are reminiscent of dried red fruits, rose petals and cranberry, with hints of savory herbs. The textures are creamy with fine tannins, medium body, low acidity and lingering red-fruit flavors. A flavorful, deeply colored, rich Pinot Noir.

2009

EDNA VALLEY

PINOT NOIR



- Harvest by hand September 2 - 3, 2009
- 100% Stone Corral Vineyard
- Average juice analysis 25.0 °Brix, 7.1 T.A., 3.65 pH
- De-stemmed into two-ton and five-ton open top refrigerated fermentation tanks
- 14 Day *cuvaison*/skin contact;
 - 6 Day cold soak @ 55 °F, pumped over 1 time per day
 - 8 Day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 16 months - 22% *Tonnellerie François Frères, Sirugue* and *Kelvin* French oak barrels, and 78% used barrels two to five years old
- Clarified by racking three times and a light filtration
- Wine analysis, 14.5% alcohol, 5.78 T.A., 3.66 pH
- Filtered and bottled on April 7, 2011

Our 2009 Edna Valley Pinot Noir is the first vintage in a long line of Edna Valley Pinot Noirs produced by *Stephen Ross*, in which all of the fruit came from our estate property, Stone Corral Vineyard. This is a nine-year-old vineyard, coming into maturity, and producing wines with fruit and spice, rich mid-palates and lush, fine tannins. 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 at 35 degrees latitude and therefore receives lots of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row) the spring and summer were relatively cool with typical daytime high temperatures reaching 75-78 degrees F.

This is a brilliant, deeply colored ruby-red pinot noir. The aromas are reminiscent of black cherry, cranberry, cedar, forest floor and black tea; it is a full bodied, voluptuous wine with soft acidity and fine tannins.

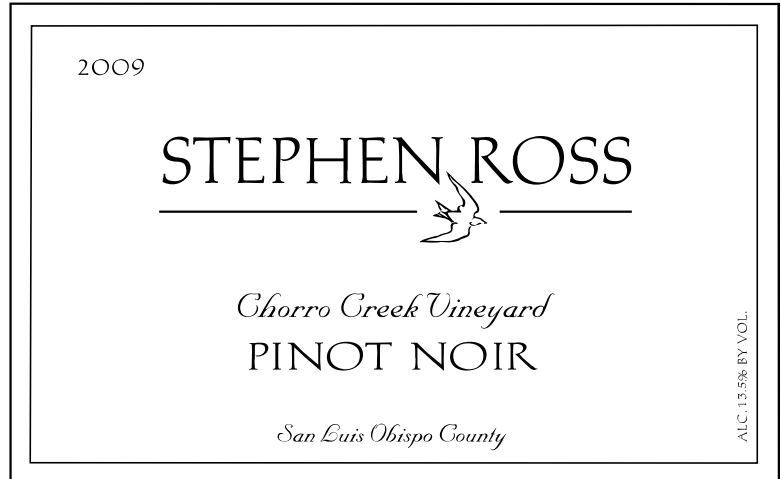
712 cases produced

2009

CHORRO CREEK VINEYARD

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Harvested by hand on October 9, 2009
- Clones 2A and 5
- Average juice analysis – 25.5 °B, 6.45 TA, 3.55 pH
- 100% destemmed into a 5-ton refrigerated open-top-tank
- 14 day *cuvaison*/skin contact;
 - 6 day cold soak @ 57 °F, pumped over 1 time per day
 - 8 day fermentation, punched down 3 times per day, peak temperature 78 °F
- Aged in French oak barrels 10 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis – 13.5% alcohol, 5.51 T.A., 3.59 pH
- Filtered and bottled on August 23, 2010

Chorro Creek Vineyard lies just above Chorro Creek, along the eastern base of Hollister Peak, three miles inland from the Pacific Ocean. It is about three miles west of San Luis Obispo, which puts it out of the Edna Valley AVA, into an area with more influence from the Pacific Ocean. This is the coolest vineyard in the *Stephen Ross* lineup of Pinot Noirs, located just 2.5 miles from the ocean.

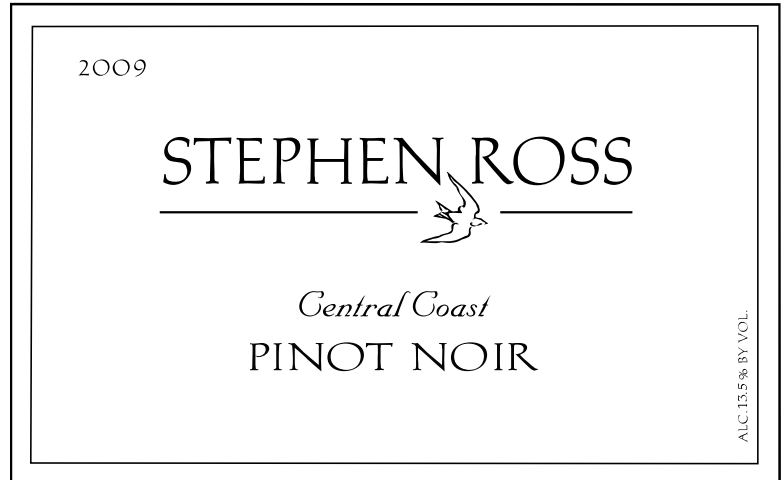
The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row), the spring and summer was relatively cool with typical daytime high temperatures reaching 75-78 degrees F. This site is heavily influenced by cool morning fog and sunny, breezy afternoons.

This Pinot Noir ripens late in the season resulting in wines with mature tannins and pronounced varietal flavors. It is a very aromatic wine from a cool vintage showing a brilliant ruby red color and aromas similar to black cherries, briar, savory spice and ocean air. It is medium bodied, with ripe flavors and fine tannins. This is a balanced wine with moderate alcohol, one for aging, and showing its bright red berry flavors in its youth.

97 cases produced

2009

CENTRAL COAST
PINOT NOIR



- Harvested by hand on September 2, 3, and 11 through October 7 and 9, 2009
- Vineyards: 39% Kick On, 28% Bien Nacido, 21% Stone Corral and 12% Chorro Creek
- Average juice analysis – 23.8 °Brix, 6.72 T.A., 3.48 pH
- 100% destemmed, and crushed into 5-ton open-top fermentation tanks
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 57 °F
 - 7 day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in 2, 3 and 4-year old French oak barrels for 11 months
- Racked three times for clarity
- Wine analysis – 13.5% alcohol, 6.23 T.A., 3.45 pH
- Bottled 1,288 cases on August 23, 2010

The grapes for the 2009 Central Coast blend came primarily from two Santa Barbara vineyards, Bien Nacido Vineyards and Kick On Vineyard. These vineyards, as well as Stone Corral Vineyard and Chorro Creek Vineyard lie in valleys which span in an east-west orientation and are open to the Pacific Ocean to the west. This is a nice blend of vineyards from the South Central Coast of California.

The climate in this region is strongly influenced by summertime afternoon cool breezes from the ocean. This part of Southern California is located at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row) the spring and summer were relatively cool with typical daytime high temperatures reaching 75 – 78 degrees F.

Classic Burgundian methods of production are utilized in making this wine, fermentation in open-top tanks, caps which are punched down, pressed through a stainless steel basket press and aged in French oak barrels.

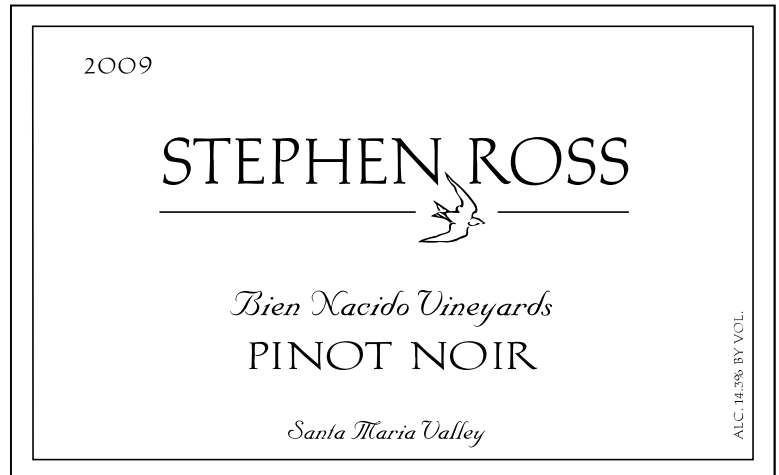
Our Central Coast Pinot Noir is made from barrel lots of all our great pinot noir vineyards in the Edna Valley and northern Santa Barbara County. Medium-bodied yet nicely structured, the wine is expressive with Bing cherry, spicy nutmeg and cola notes. The tannins are silky and fine and the flavors linger. This is a wine to complement a wide range of cuisine: grilled salmon, pasta alfredo, roasted vegetables, lentil dishes.

2009

BIEN NACIDO VINEYARDS

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 11, 2009
- Block G clone 667
- Juice analysis – 25.6 °B, 6.15 T.A., 3.46 pH
- 100% destemmed into a 3-ton refrigerated open-top-tank
- 13 day *cuvaison*/skin contact;
 - 5 day cold soak @ 56 °F, pumped over 1 time per day
 - 8 day fermentation, punched down 3 times per day, peak temperature 76 °F
- Aged in French oak barrels 11 months - 33% new *François Frères*, and 67% once- and twice-used barrels
- Racked three times for clarity and filtered lightly prior to bottling
- Wine analysis – 14.3% alcohol, 5.70 T.A., 3.49 pH
- Filtered and bottled on August 24, 2010

Bien Nacido Vineyards is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Bien Nacido went into the ground in 1973, and through time the site has proven to be a wonderful place to grow Pinot Noir. The climate during the growing season is cool and dry, with daytime temperatures reaching 76 - 80 °F and nighttime temperatures dropping to 55 °F. Almost all of the rainfall, albeit scant, takes place in the winter. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west where regular summertime afternoon cool breezes from the ocean are borne. Of note, geographically, the vineyard is located at 34 degrees latitude and receives a lot of bright Southern California sunlight.

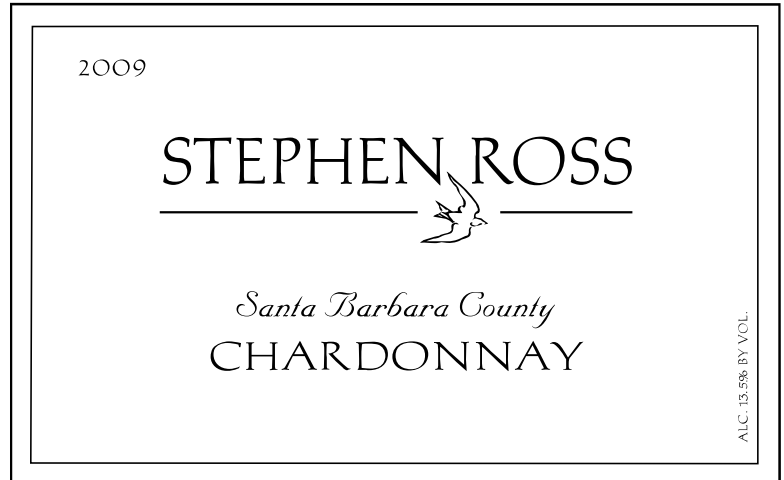
The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row) the spring and summer were relatively cool with typical daytime high temperatures reaching 75-78 degrees F.

We have had the pleasure of making Bien Nacido Vineyards Pinot Noir since 1995. The wine is brilliant in appearance and has a deep ruby red color. The nose shows aromas of ripe raspberry and hints of cocoa and white pepper. This is a full bodied, rich wine on the palate with silky tannins and trademark mild acidity.

151 cases produced

2009

SANTA BARBARA COUNTY
CHARDONNAY



- Harvested by hand on October 12, 2009
- Juice analysis, 22.9 °Brix, 8.48 g/l T.A., 3.00 pH
- 82% whole cluster pressed in a membrane press and 18% crushed and pressed in a basket press, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 25% new French oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 75% one, two and three year-old barrels
- clarified bentonite (clay) and filtered for clarity
- Wine analysis, 13.5% alcohol, 6.90 g/l T.A., 3.41 pH
- Bottled on August 23, 2010

This wine comes for the most part from Bien Nacido Vineyards, which is located in the Santa Maria Valley, part of the south Central Coast of California. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row) the spring and summer were relatively cool with typical daytime high temperatures reaching 75-78 degrees F. For this wine, the grapes were picked the day before a seven inch rainstorm spanning three days. We feel we made the right decision.

Classic Burgundian winemaking techniques were used in making this wine, grapes with bright acidity, barrel fermented, full malolactic fermentation, and *sur lie* aging for nine months.

The wine is brilliant in appearance, pale straw in color. It has citrus, apple, mineral and toasty oak notes in the aroma. It is crisp, light and flavorful on the palate, elegant, creamy, with just enough bright acidity to keep it fresh and lively. The citrus flavors linger on the palate and the wine finishes with toasty oak notes.

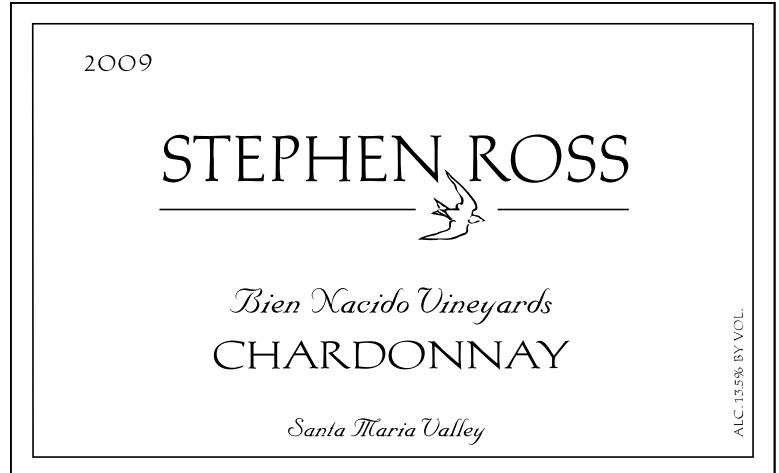
313 cases produced

2009

BIEN NACIDO VINEYARDS

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 12, 2009
- Juice analysis, 22.9 °Brix, 8.4 g/l T.A., 3.10 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 33% new French oak from *Tonnellerie Sirugue*, and 67% one and two year-old barrels
- Clarified with bentonite (clay) and filtered
- Wine analysis, 13.5% alcohol, 6.68 g/L T.A., 3.39 pH
- Bottled on August 24, 2010
- 74 cases produced

Bien Nacido Vineyards is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Bien Nacido went into the ground in 1973, and through time the site has proven to be a wonderful place to grow Chardonnay. The climate during the growing season is cool and dry, with daytime temperatures reaching 76 - 80 °F and nighttime temperatures dropping to 55 °F. Almost all of the rainfall, albeit scant, takes place in the winter. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west where regular summertime afternoon cool breezes from the ocean are borne. Of note, geographically, the vineyard is located at 34 degrees latitude and receives a lot of bright Southern California sunlight.

The 2009 growing season was long and cool. Following a relatively dry winter (this was the third drought year in a row) the spring and summer were relatively cool with typical daytime high temperatures reaching 75-78 F.

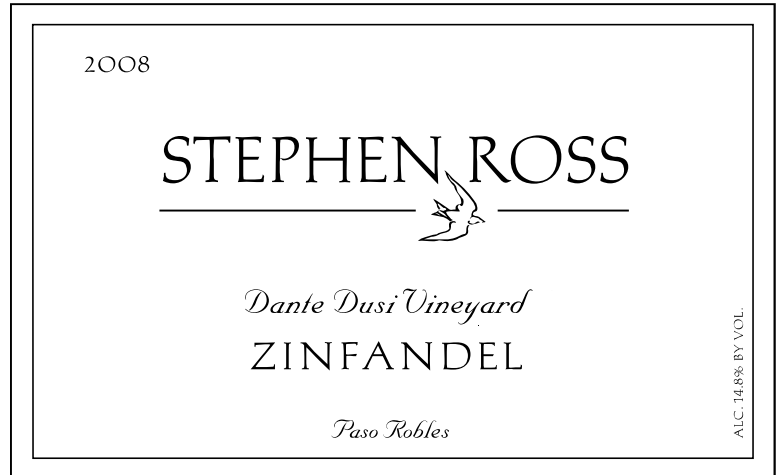
Classic Burgundian winemaking techniques were used in making this wine, grapes with bright acidity, barrel fermented, full malolactic fermentation, and *sur lie* aging for nine months. The wine has a pale straw color and aromas of apples, mineral, and nutmeg (from the oak). This is a medium bodied wine with refreshing acidity and lingering flavors of fruit and spicy oak.

2008

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 5, 2008
- Juice analysis; 26.2 °Brix, 8.03 g/l T.A., 3.58 pH
- 100% Destemmed, and crushed into a top 10-ton stainless steel fermentation tank
- 12 Day *cuvaison*/skin contact;
 - 7 Day cold soak @ 60 °F
 - 5 Day fermentation, pumped down 3 times per day, peak temperature 78 °F
- Aged 18 months in one, two and three year-old Burgundian French oak barrels
- Clarified by racking three times.
- Wine analysis; 14.8% alcohol, 6.23 T.A., 3.72 pH
- Lightly filtered and bottled on April 13, 2010
- 332 cases produced

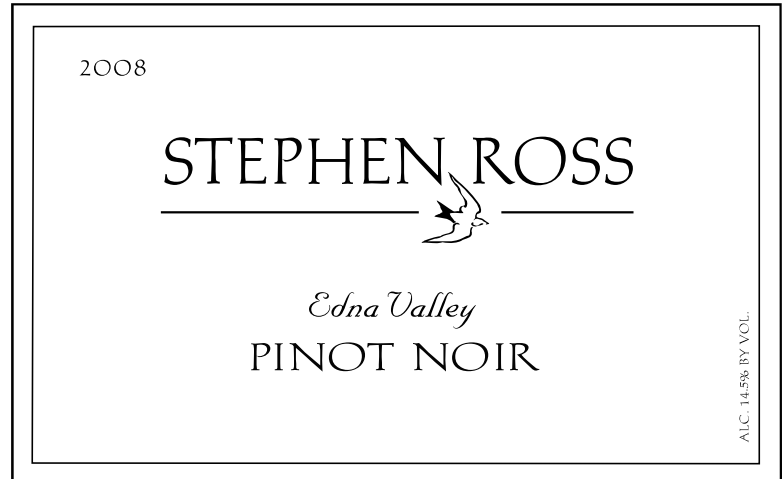
Dante Dusi Vineyard was planted in 1945; the vines are head trained and dry farmed on well-drained gravelly soil. Located on the north side of Templeton, the vineyard is situated in the “Templeton Gap” which is a cooler part of Paso Robles. Although the vineyard is only 30 miles inland from the Pacific Ocean, the climate is quite warm as the cool breezes from the ocean do not reach the vineyard until very late in the day. However, summer nighttime temperatures typically go down to 50 °F. The 2008 growing season was generally cool and moderate. Yields from the vineyard were low at about 1.5 tons per acre, and that led to wines with very concentrated flavors and fairly high sugars.

Our winemaking style focuses on balance, fruit flavors, limited use of new French oak barrels, and a ripe but restrained alcohol level. This is a brilliant, dark ruby and garnet colored Zinfandel with forward cranberry, ripe cherry, pencil shavings, allspice and white pepper on the nose; it is fairly soft and smooth with a rich fine tannins and balance that supports the red fruit and spicy flavors. Elegant and delicious, this wine complements hearty meals and a wide range of dishes.

2008

EDNA VALLEY

PINOT NOIR



- Harvest by hand September 4 through October 5, 2007
- 48% Stone Corral Vineyard, 32% Wolff Vineyard, 6% Zuech, 14% Chorro Creek Vineyard
- Average juice analysis 25.0° Brix, 6.1 T.A., 3.50 pH
- De-stemmed into two-ton and five-ton open top refrigerated fermentation tanks
- 14 Day cuvaision/skin contact;
 - 6 Day cold soak @ 55 °F, pumped over 1 time per day
 - 8 Day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 16 months - 25% *Tonnellerie François Frères, Sirugue, Mercurey* and *D'Aquitaine* French Oak barrels, and 75% used barrels two to five years old
- Clarified by racking three times and a light filtration
- Wine analysis, 14.5% alcohol, 5.78 grams/liter T.A., 3.62 pH
- Bottled on April 14 and May 20, 2010

The Edna Valley is located on 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 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

2008 was indeed a year of extremes on the Central Coast. There was a spring frost, then a short period in June when temperatures peaked above 100 °F, while a series of October freezes resulted in all-time lows in San Luis Obispo. This was the second drought year in a row, and there were brush fires throughout California.

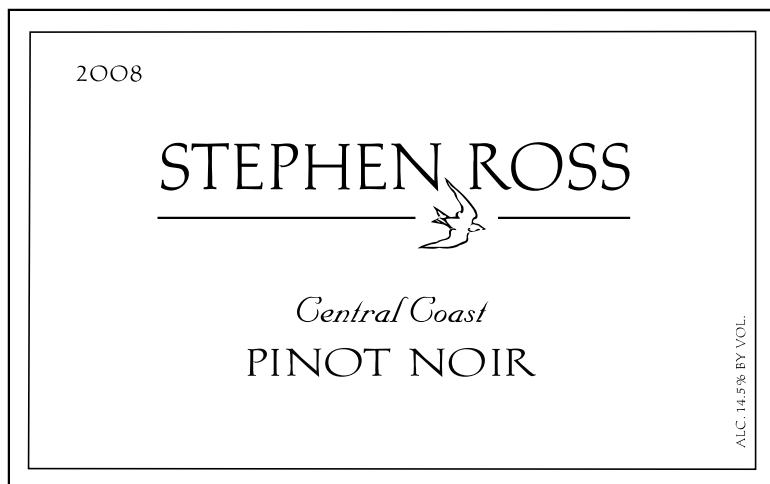
This is a deeply colored, aromatic and rich Pinot Noir. The aromas are reminiscent of black cherries, plums, savory herbs and spicy clove; it is a medium to full bodied wine with complex Pinot Noir flavors and fine tannins.

1,031 cases produced.

2008

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 15 through October 8, 2008
- Vineyards: 42% Wolff Vineyards, 31% Kick On Vineyard, 9% Aubaine Vineyards, 6% Bien Nacido Vineyards, 6% Lewis Vineyard, 3% Stone Corral Vineyard, 2% Chorro Creek, 1% Dante Dusi Vineyard
- Average juice analysis – 24 °Brix, 5.59 T.A., 3.68 pH
- 100% destemmed, and crushed into 5-ton open-top fermentation tanks
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 57 °F
 - 7 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in 2, 3 and 4-year old French oak barrels for 11 months
- Racked three times for clarity
- Wine analysis – 14.5% alcohol, 5.7 T.A., 3.68 pH
- Bottled non-fined on August 20, 2009

The grapes for the 2008 Central Coast blend came primarily from Wolff Vineyard in the Edna Valley and Kick On Vineyard in Santa Barbara County. These vineyards lie in valleys which span in an east-west orientation and are open to the Pacific Ocean to the west. We are fortunate to work with such great vineyards.

The climate is strongly influenced by summertime afternoon cool breezes from the ocean. This part of Southern California is located at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. 2008 was indeed a year of extremes on the Central Coast. There was spring frost, a short period in June when temperatures peaked above 100 °F, while a series of October freezes resulted in all-time lows in San Luis Obispo. This was the second drought year in a row, and there were brush fires throughout California.

The delicate garnet color of this wine belies its intensity and complexity. It has an array of pretty aromas attributed to blending several vineyards from the South Central Coast. The nose presents notes of rose petals, cranberry, raspberry, cocoa, light cedar and cardamom; the textures are silky with fine tannins and bright acidity. The finish has lingering flavors classically found in Pinot Noir.

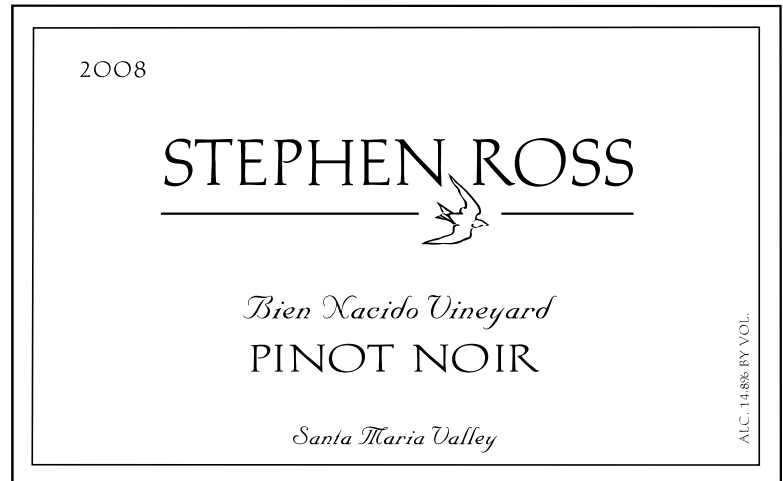
2,359 cases produced.

2008

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 17, 2008
- Block N clone 115 and Block G clone 667
- Juice analysis – 25.5 °B, 7.82 T.A., 3.47 pH
- 100% destemmed into a 5-ton refrigerated open-top-tank
- 13 day cuvaison/skin contact;
 - 7 day cold soak @ 58 °F, pumped over 1 time per day
 - 6 day fermentation, punched down 3 times per day, peak temperature 78 °F
- Aged in French oak barrels 11 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once- and twice-used barrels
- Racked three times for clarity and filtered lightly prior to bottling
- Wine analysis – 14.8% alcohol, 5.66 T.A., 3.45 pH
- Bottled on August 19, 2009

Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west, and the climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Additionally, the vineyard lies at 34 degrees latitude and receives a lot of bright sunlight.

2008 was indeed a year of extremes on the Central Coast. Santa Maria weathered its hottest recorded day ever in June when temperatures peaked at 110° F, while a series of October freezes resulted in all-time lows in San Luis Obispo. There was spring frost; especially hard hit was Paso Robles. This was the second drought year in a row, and there were fires throughout California.

The wine has a pretty ruby red color, is clear and brilliant. Its aromas are reminiscent of cherries, with a very slight savory note, and hints of dried rose petals. It's medium to full bodied with bright acidity, fine tannins, and lingering red berry fruitiness.

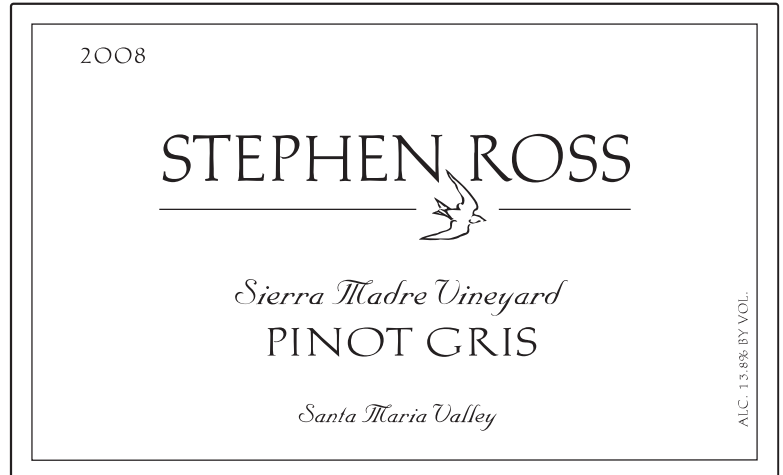
192 cases produced.

2008

SIERRA MADRE VINEYARD

PINOT GRIS

SANTA MARIA VALLEY



- Harvested by hand on September 15, 2008
- Grape analysis – 24.5 °Brix, 3.31 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel fermented at 52 °F, no-malolactic fermentation
- Aged in one and two-year old French oak barrels
- Wine analysis – 13.8% alcohol, 6.79 T.A., 3.35 pH
- Bottled on March 11, 2009

The Sierra Madre Vineyard is located on the south central coast of California a few miles east of the town of Santa Maria in the Santa Maria Valley. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2008 season was generally cool. Crop yields were of average size at 2.5 - 3 tons per acre.

This Pinot Gris (aka Pinot Grigio) was fermented cold (52 °F), aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation. The wine is loaded with varietal character. To the eye it is light pale-white in color and brilliant in clarity. The nose is very aromatic and is reminiscent of fig, kiwi and allspice with floral notes. It is in an elegant refreshing style, dry, medium body and finishes with crisp acidity. It can be enjoyed before a meal or with food.

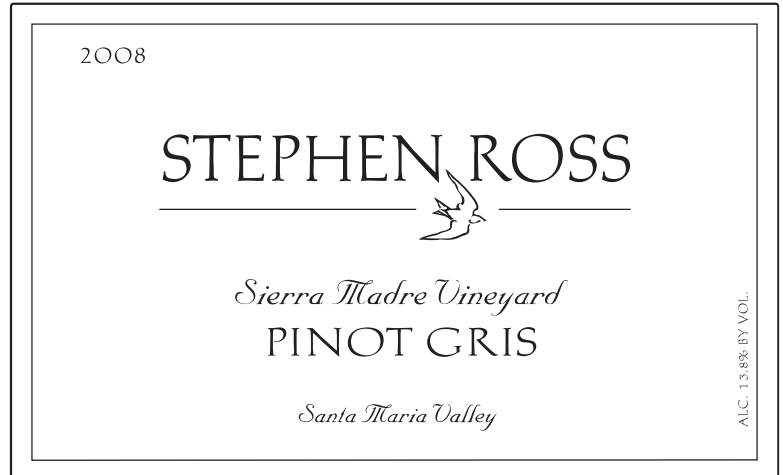
212 cases produced

2008

SIERRA MADRE VINEYARD

PINOT GRIS

SANTA MARIA VALLEY



- Harvested by hand on September 15, 2008
- Grape analysis – 24.5 °Brix, 3.31 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel fermented at 52 °F, no-malolactic fermentation
- Aged in one and two-year old French oak barrels
- Wine analysis – 13.8% alcohol, 6.79 T.A., 3.35 pH
- Bottled on March 11, 2009

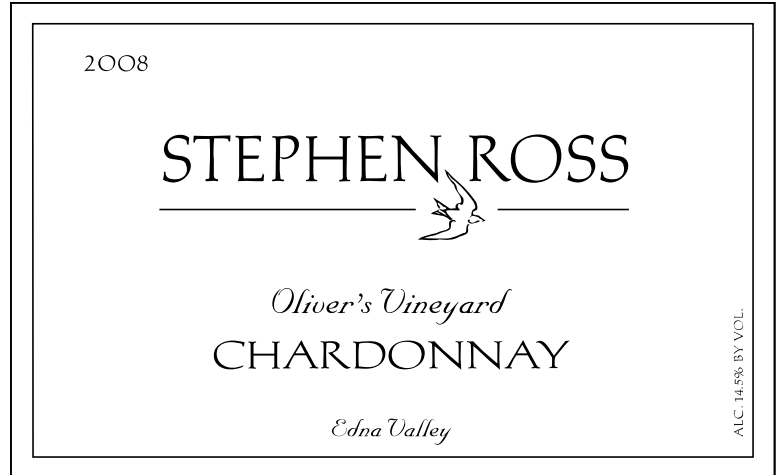
The Sierra Madre Vineyard is located on the south central coast of California a few miles east of the town of Santa Maria in the Santa Maria Valley. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2008 season was generally cool. Crop yields were of average size at 2.5 - 3 tons per acre.

This Pinot Gris (aka Pinot Grigio) was fermented cold (52 °F), aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation. The wine is loaded with varietal character. To the eye it is light pale-white in color and brilliant in clarity. The nose is very aromatic and is reminiscent of fig, kiwi and allspice with floral notes. It is in an elegant refreshing style, dry, medium body and finishes with crisp acidity. It can be enjoyed before a meal or with food.

212 cases produced

2008

OLIVER'S VINEYARD
CHARDONNAY
EDNA VALLEY



- Harvested by hand on October 2, 2008
- Juice analysis – 24.4 °Brix, 7.85 T.A., 3.34 pH
- Fermented cold in Stainless Steel, and aged in 2, 3 and 4-year old French oak barrels
- Partial malolactic fermentation
- Wine analysis – 14.5% alcohol, 7.20 T.A., 3.46 pH
- Filtered and bottled on August 27, 2009
- 98 cases produced

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. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Oliver's Vineyard is located in the southeastern portion of the Edna Valley. It benefits from a southeast exposure and is positioned at the base of rolling hills that protect it, along with an evergreen windbreak, by breezes borne from the Pacific Ocean four miles to the west.

2008 was indeed a year of extremes in the Central Coast; there was spring frost, there was a short period in June when temperatures peaked above 100 °F, while a series of October freezes resulted in all-time lows in San Luis Obispo. This was the second drought year in a row, and there were brush fires throughout California. However, it was generally a cool growing season, most day time high temperatures around 75 degrees F, allowing for long hang time. Crop yields were slightly below average around 2 to 2.5 tons per acre.

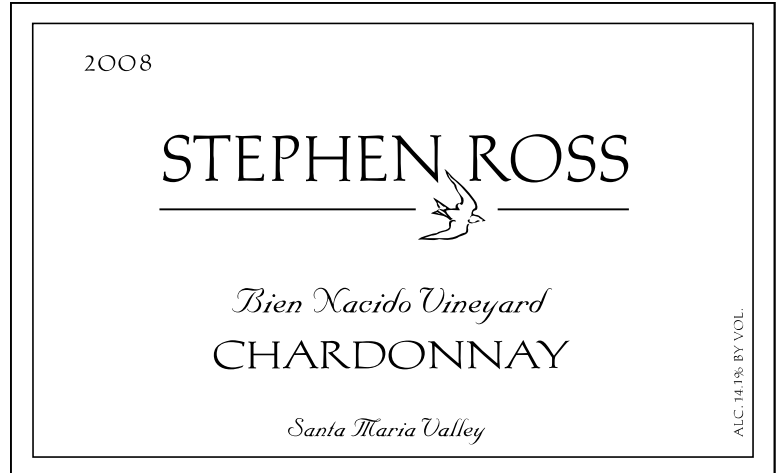
This vintage of Oliver's Chardonnay was fermented cold in stainless steel, did not undergo full malolactic fermentation and was aged in neutral French oak barrels. The wine is full and ripe with true to Edna Valley *terroir* notes of mango and pineapple, a rich full mouth, and bright acidity from the cool growing region.

2008

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 4, 2008
- Juice analysis, 24.0 °Brix, 9.32 g/l T.A., 3.26 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 30% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 70% one, two and three year-old barrels
- Clarified with organic milk and bentonite (clay) and filtered
- Wine analysis, 14.1% alcohol, 6.53 g/l T.A., 3.40 pH
- Bottled on August 27, 2009

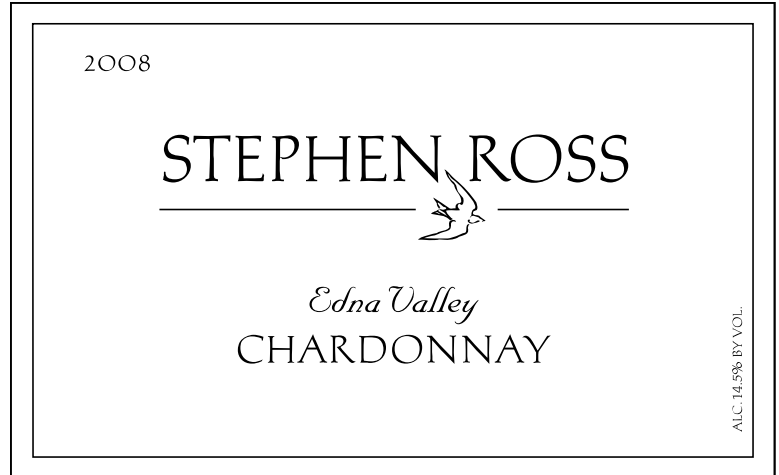
The Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular, cool summertime afternoon breezes from the ocean. The vineyard lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

2008 was indeed a year of extremes in the Central Coast. Santa Maria weathered its hottest recorded day ever in June when temperatures peaked at 110° F, while a series of October freezes resulted in all-time lows in San Luis Obispo. There was spring frost; especially hard hit was Paso Robles. This was the second drought year in a row, and there were fires throughout California.

Classic Burgundian winemaking techniques were used in making this wine: grapes with bright acidity, barrel fermented, full malolactic fermentation, and *sur lie* aging for nine months. The wine is brilliant in appearance, yellow straw in color. It has pronounced aromas which are reminiscent of hazelnuts, ripe apples, tropical fruit such as mango, and flakey, buttery croissants. It is rich and full on the palate, elegant, creamy, with just enough acidity to keep it fresh and lively. The flavors linger on the palate and finish.

294 cases produced

2008
EDNA VALLEY
CHARDONNAY



- Harvested by hand on September 26 (Wolff), October 1 (Oliver's Vineyard) and October 4 (Bien Nacido Vineyards), 2008
- Average grape analysis – 24.5 °Brix, 8.1 g/l T.A., 3.32 pH
- Vineyards: 54% Wolff Vineyard, 31% Oliver's Vineyard, 15% Bien Nacido Vineyards
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented and 100% malolactic fermentation
- 25% new *Sirugue, François Frères* French oak barrels, and 75% used barrels
- Fined with organic milk and lightly filtered
- Wine analysis – 14.5% alcohol, 6.80 T.A., 3.38 pH
- Bottled on August 27, 2009

The Edna Valley is located on 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. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. The Edna Valley lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a directly overhead sun.

This appellation Chardonnay has traditionally been a blend of two or three Edna Valley vineyards in varying amounts; this year Wolff Vineyards and Oliver's Vineyard made up the majority of the blend. 2008 was indeed a year of extremes in the Central Coast – there was spring frost, a short period in June when temperatures peaked above 100 °F, while a series of October freezes resulted in all-time lows in San Luis Obispo. This was the second drought year in a row, with brush fires throughout California. However, it was generally a cool growing season allowing for long hang time. Crop yields were slightly below average around 2.5 to 3.0 tons per acre.

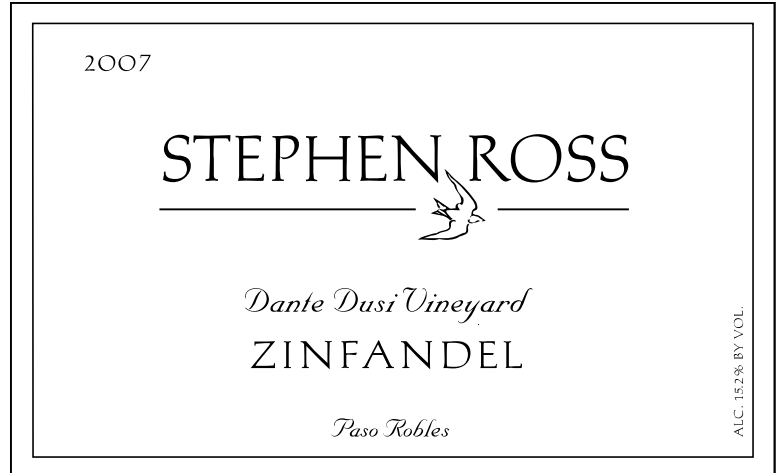
This wine was grown at two sites in the Edna Valley, which are southwest facing and consist of clay loam soils mixed with small white calcareous stones. It is brilliant straw-yellow in color with a pronounced and aromatic nose – a mix of crusty baguette, mango, apple and vanilla. The mouth is full and rich, with buttery notes, firm acidity and lingering tropical flavors. This is a rich wine with moderate oak notes, Chardonnay fruit aromas and food pleasing acidity. 713 cases produced

2007

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 9, 2007
- Juice analysis; 25.7 °Brix, 6.82 g/l T.A., 3.51 pH
- 100% Destemmed, and crushed into a top 10-ton stainless steel fermentation tank
- 15 Day *cuvaison*/Skin contact;
 - 9 Day Cold Soak @ 59 °F
 - 6 Day Fermentation, punched down 3 times per day, peak temperature 81 °F
- Aged in French oak barrels 18 months - 20% new French oak, *François Frères, Sirugue, Taransaud* and 80% once- and twice-used barrels
- Clarified by racking three times and a light filtration prior to bottling
- Wine analysis; 15.2% alcohol, 6.15 g/l T.A., 3.54 pH
- Bottled on April 9, 2009

Dante Dusi Vineyard was planted in 1945; the vines are head trained and dry farmed on well-drained gravelly soil. Located on the north side of Templeton, the vineyard is situated in the “Templeton Gap” which is a cooler part of Paso Robles. Although the vineyard is only 30 miles inland from the Pacific Ocean, the daytime temperatures are typically 85 - 95 °F as the cool breezes from the ocean do not reach the vineyard until late in the day, when the nighttime temperatures typically drop to 55 °F.

Yields from the vineyard were low at about 2 tons per acre, and that lead to wines with concentrated ripe flavors. Winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe but restrained alcohol level – what one would expect from a Pinot Noir producer.

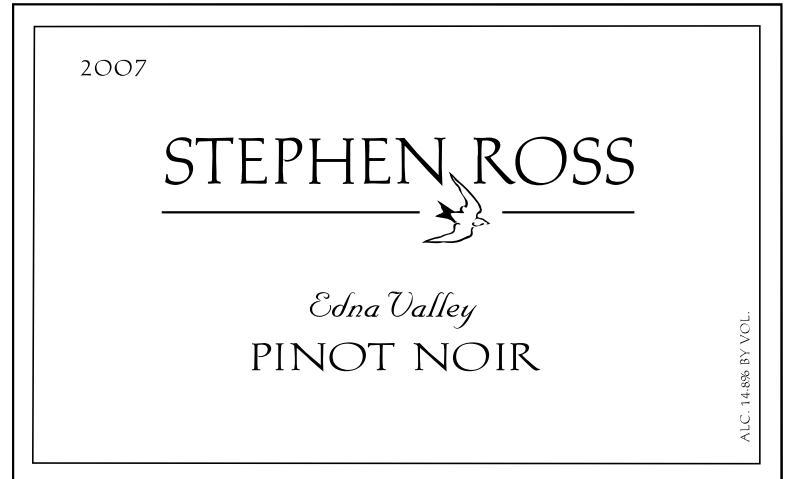
This is a brilliant, dark ruby, garnet colored Zinfandel with spicy red-berry, cranberry, and cedar aromas. It is an elegant style of Zinfandel with fine soft tannins and creamy textures. On the palate the wine finishes with red-berry flavors, allspice and anise notes.

285 cases produced

2007

EDNA VALLEY

PINOT NOIR



- Harvested by hand September 4 through October 5, 2007
- 41% Wolff Vineyard, 31% Edna Ranch , 17% Stone Corral Vineyard, 11% Chorro Creek Vineyard
- Average juice analysis 25.0 °Brix, 6.1 T.A., 3.50 pH
- De-stemmed into two-ton and five-ton open top refrigerated fermentation tanks
- 14 day *cuvaison*/skin contact; 7 Day cold soak @ 55 °F, pumped over 1 time per day; 7 Day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in French oak barrels 10 months - 25% new French oak, *Tonnellerie François Frères, Sirugue, Mercurey* and *D'Aquitaine*, and 75% used barrels, two to five years old
- Clarified by racking three times
- Wine analysis, 14.8% alcohol, 5.9 grams/liter T.A., 3.56 pH
- Bottled non-fined and non-filtered on August 12 & 13, 2008

The Edna Valley is located on 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 at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. The 2007 season was remarkable for its consistently cool temperatures following a winter of sub-average rainfall. Crop yields were slightly below average - around 1.5 to 2.0 tons per acre.

Our 2007 Edna Valley Pinot Noir is the best version of this wine in the last several years. The combination of a great vintage and working with superb vineyards, including our own Stone Corral Vineyard, make this a wonderful bottling. In general, most California Pinot Noir producers are ecstatic about the quality of the 2007 vintage, and this was true for Stephen Ross as well. This is a deeply colored, rich, concentrated Pinot Noir. The aromas are reminiscent of raspberries, cherries, cola and spicy clove; it is a yummy wine with complex Pinot Noir flavors and fine tannins yielding a silky refined palate and finish.

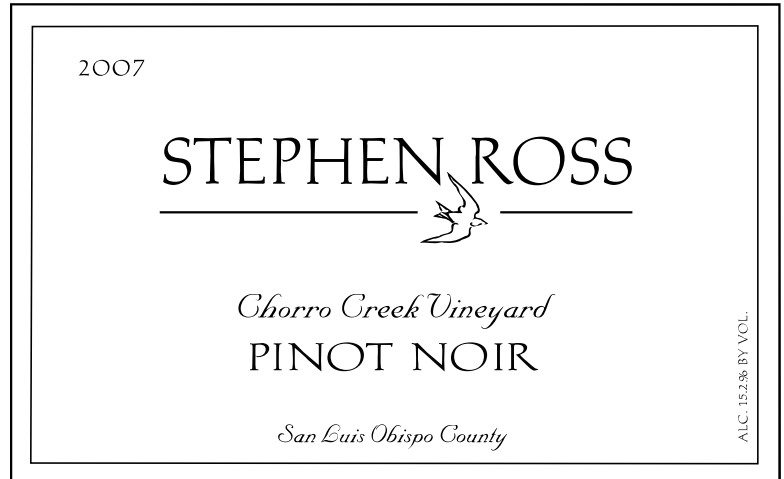
1,923 cases produced.

2007

CHORRO CREEK VINEYARD

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Harvested by hand on October 5th, 2007
- Average grape analysis – 26.8 °Brix, 7.36g/l T.A., 3.49 pH
- 100% Destemmed into 5-ton open top refrigerated fermentation tanks
- 13 Day *Cuvaison*/Skin Contact
 - 7 Day cold soak @ 56 °F, pumped over 1 time per day
 - 6 Day fermentation, punched down 3 times per day, peak temperature 83 °F
- Aged in French oak barrels 10 months- 20% new *Sirugue* and *François Frères* barrels and 80% once- or twice-used barrels
- Clarified by racking three times prior to bottling
- Wine analysis – 15.2% alcohol, 6.53 T.A., 3.47 pH
- Bottled non-fined and non-filtered on August 12th, 2008

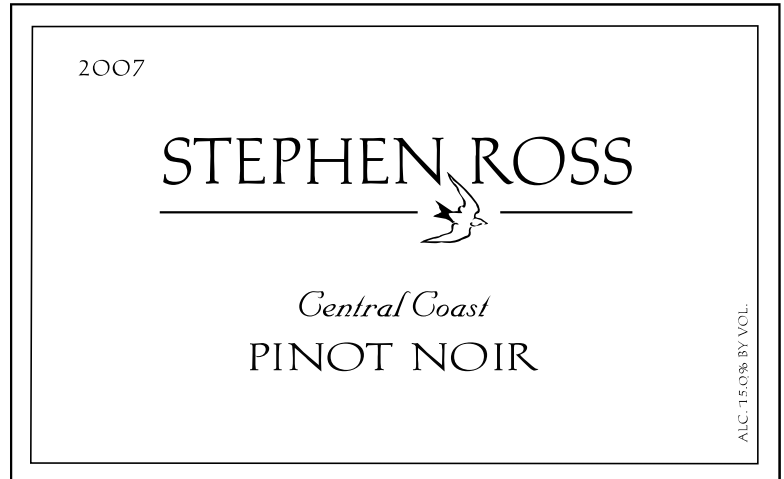
Chorro Creek Vineyard is a new source of grapes for *Stephen Ross* and we are glad to have add this to our portfolio of Pinot Noirs. The vineyard is located between the cities of San Luis Obispo and Morro Bay in a very cool part of a valley that becomes the Edna Valley more inland. The vineyard was planted in 2001 to Dijon and Swiss clones of Pinot Noir. This is a late ripening vineyard having bright acidity and pronounced varietal flavors. The 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were low at 1.5 tons per acre.

The wine is ruby to purple in color and the aromas are reminiscent of Bing cherry, cranberries, briar spiciness and rhubarb. The palate is vibrant with rich fruit flavors, fine tannins and a lingering finish.

196 cases produced

2007

CENTRAL COAST
PINOT NOIR



- Harvested by hand on September 4, 5, 19 and 25
- Vineyards: 37.3% Wolff Vineyards, 25.3% Kick On Vineyard, 16% Lewis Vineyard, 10.7% Beck Vineyard, 5.3% Edna Ranch, 4% Chorro Creek Vineyard, 1.3% Aubaine Vineyards
- Average juice analysis – 24.5 °Brix, 6.4 T.A., 3.50 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 55 °F
 - 7 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in 2, 3 and 4-year old French oak barrels for 10 months
- Racked three times for clarity
- Wine analysis - 15.0% alcohol, 5.7 T.A., 3.60 pH
- Bottled non-fined and non-filtered on July 24, 2008

The grapes for the 2007 Central Coast blend came primarily from Wolff Vineyard and Lewis Vineyard in the Edna Valley, and Kick On Vineyard in Santa Barbara County. These vineyards lie in valleys which are located on the south Central Coast of California, span in an east-west orientation and are open to the Pacific Ocean to the west. The climate is strongly influenced by summer-time afternoon cool breezes from the ocean. This part of Southern California is located at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2007 season was remarkable for its consistently cool temperatures following a winter of sub-average rainfall. Crop yields were slightly below average - around 2 to 3 tons per acre.

This is a deep ruby-red, purplish colored Pinot Noir with a mixture of aromas reminiscent of red berries, dried mushrooms, savory spices, cedar and forest floor. The palate is rich and creamy with fine tannins and balanced acidity. This is an easy drinking, supple Pinot Noir with an array of complex aromas coming from several vineyards on California’s South Central Coast.

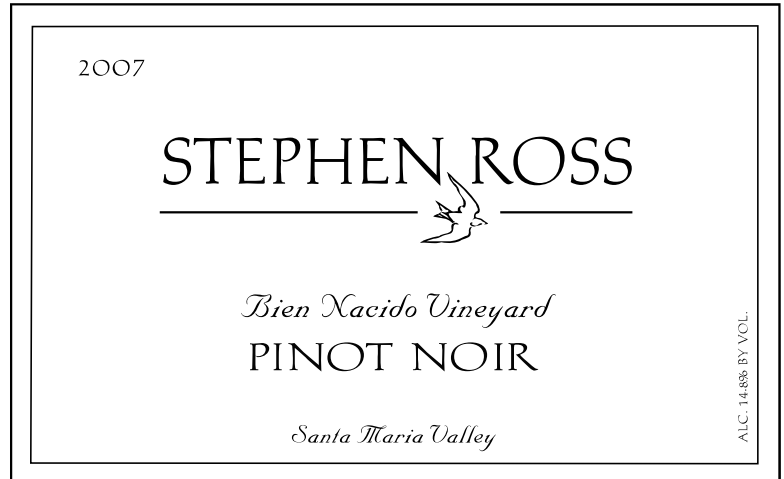
2,044 cases produced.

2007

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 14, 2007
- Block N clone 115 and Block G clone 667
- Average juice analysis – 24.5 °Brix, 3.58 pH
- 100% destemmed into a 1.5 ton bin and a 5-ton refrigerated open-top-tank
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 56 °F, pumped over 1 time per day
 - 7 day fermentation, punched down 3 times per day, peak temperature 90 °F
- Aged in French oak barrels 11 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis – 14.8% alcohol, 6.0 T.A., 3.62 pH
- Bottled non-fined and non-filtered on August 12, 2008

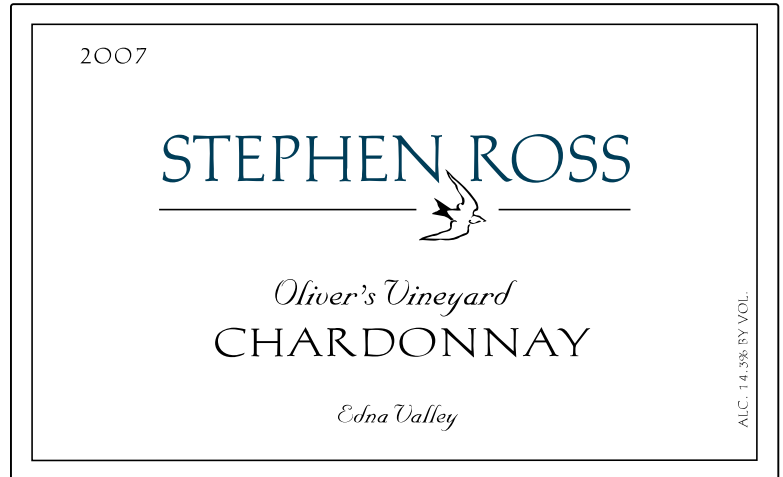
Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west, and the climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Additionally, the vineyard lies at 34 degrees latitude and receives a lot of bright sunlight. The 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were slightly below average around 2.5 tons per acre.

This marks the third year that *Stephen Ross* used new inter-planted Dijon clones at Bien Nacido Vineyard. Moving to the new clones gave this wine more red fruit aroma and less white pepper spicy notes commonly associated with Bien Nacido Vineyard. The wine has very pretty aromas and silky, fine tannins. Its nose is reminiscent of ripe cherries, chocolate and cedar with forest floor notes. The textures are fine and creamy.

195 cases produced.

2007

OLIVER'S VINEYARD
CHARDONNAY
EDNA VALLEY



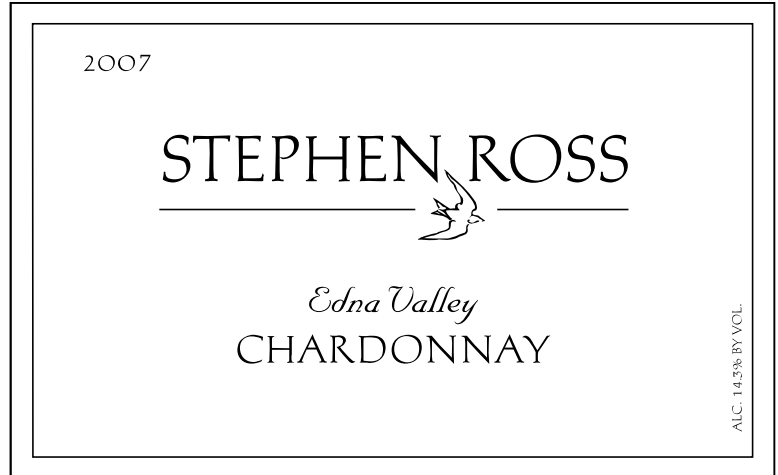
- Harvested by hand on October 6, 2007
- Juice analysis 23.6 °Brix, 7.18 T.A., 3.38 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to tank, and inoculated for fermentation
- 100% stainless steel fermented and 100% malolactic fermentation
- Milk fined and non-filtered
- Wine analysis, 14.3% alcohol, 6.58 g/l T.A., 3.44 pH
- Bottled August 12, 2008

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. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Oliver's Vineyard is located in the southeastern portion of the Edna Valley. It benefits from a south-east exposure and is positioned at the base of rolling hills that protect it, along with an evergreen windbreak, from the Pacific Ocean breezes borne four miles to the west. The 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were about average at 2.0 tons per acre.

This is a very expressive and aromatic wine – the nose is reminiscent of peaches, with a hint of kiwi, and fresh baked pastries. It has refreshing levels of acidity and roundness from the malolactic fermentation and *sur lies* aging. Unencumbered by oak, this stainless steel version of Oliver's Vineyard Chardonnay shows wonderful fruit, balanced by *sur lie* aging in a small stainless steel tank, and finishing with bright acidity.

293 cases produced.

2007
EDNA VALLEY
CHARDONNAY



- Harvested by hand on September 20 & October 9 (Edna Ranch), October 3 (Wolff) and October 12 (Chorro Creek), 2007
- Average grape analysis – 24.2° Brix, 7.6 g/l T.A., 3.32 pH
- Vineyards: 75% Edna Ranch, 19% Wolff Vineyard, 5% Chorro Creek, 1% Oliver's Vineyard
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented and 100% malolactic fermentation
- 25% new French oak, a blend of *Sirugue*, *François Frères* and 75% used barrels
- Fined with organic milk and non-filtered
- Wine analysis – 14.3% alcohol, 6.20 T.A., 3.52 pH
- Bottled on July 31, 2008

The Edna Valley is located on 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. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Also of significance, the Edna Valley lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a directly overhead sun.

This appellation Chardonnay has traditionally been a blend of two or three Edna Valley vineyards in varying amounts; this year Edna Ranch made up 75% of the blend, followed by Wolff Vineyards at 19% and a small amount of Chorro Creek Vineyard and Oliver's Vineyard. The 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were slightly below average around 2.5 to 3.0 tons per acre.

This wine was grown primarily at two hilly sites in the Edna Valley, which are southwest facing and consist of clay loam soils mixed with small white calcareous stones. The wine's aroma is generous with notes of nutmeg, allspice, apples, citrus and toasty hazelnut. It is accented with spice from the oak barrels and perfume from the *sur lies* aging. The textures are smooth and creamy with refreshing acidity.

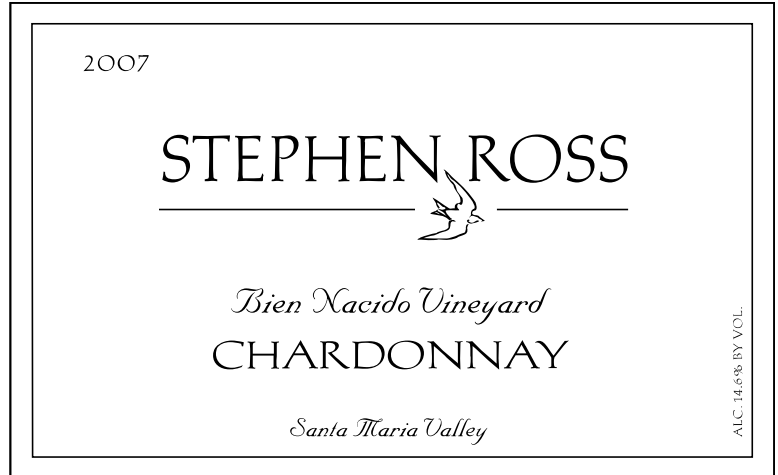
1,266 cases of 750 mls bottles produced and 116 cases of 375 mls bottles produced

2007

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 3, 2007
- Juice analysis, 25.0 ° Brix, 9.16 g/l T.A., 3.19 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 22% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères* and 78% once-used barrels
- Milk fined and non-filtered
- Wine analysis, 14.6% alcohol, 6.91 g/l T.A., 3.45 pH
- Bottled on July 31, 2008

The Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2007 season was remarkable for its consistently cool temperatures following a sub-average rainfall winter. Crop yields were slightly below average around 2.5 tons per acre. The wine matured *sur lies* for nine months in barrels.

This is a very expressive and aromatic wine – the nose is very open with notes of hazelnuts, garden ripened apples, cantaloupe and baking spices. It is brilliant in appearance, pale straw in color, and has refreshing levels of acidity and moderate levels of French oak. While leaning toward Californian in its ripe flavors and forward aromas, it has the structure and elegance of a European Chardonnay. This is a great wine to accompany a variety of foods.

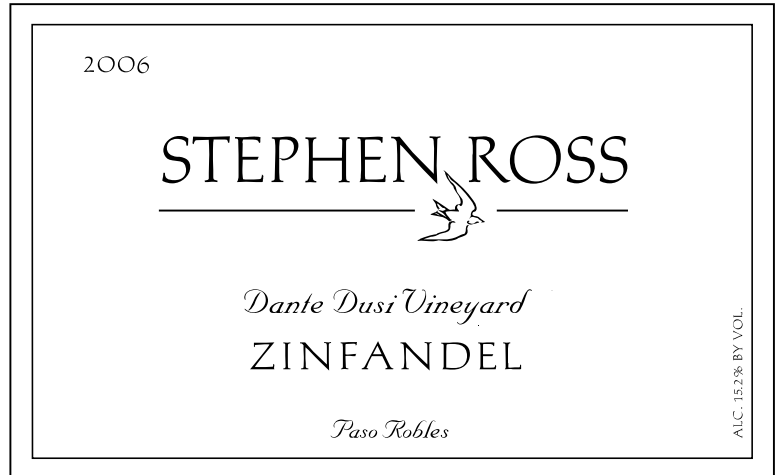
217 cases produced

2006

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 19, 2006
- Juice analysis; 24.8 °Brix, 6.82 g/l T.A., 3.52 pH
- 100% Destemmed, and crushed into a top 10-ton stainless steel fermentation tank
- 16 Day *cuvaison*/Skin contact;
 - 8 Day Cold Soak @ 59 °F
 - 8 Day Fermentation, punched down 3 times per day, peak temperature 84 °F
- Aged in French oak barrels 13 months - 20% new French oak, *François Frères, Sirugue, Taransaud* and 80% once- and twice-used barrels
- Clarified by racking three times prior to bottling
- Wine analysis; 15.2% alcohol, 6.10 T.A., 3.72 pH
- Bottled non-filtered on December 5, 2007

Dante Dusi Vineyard was planted in 1945; the vines are head trained and dry farmed on well-drained gravelly soil. Located on the north side of Templeton, the vineyard is situated in the “Templeton Gap” which is a cooler part of Paso Robles. Although the vineyard is only 30 miles inland from the Pacific Ocean, the climate is quite warm as the cool breezes from the ocean do not reach the vineyard until very late in the day. However, summer nighttime temperatures typically go down to 55 °F. The 2006 season was very cool and the harvest was late, providing good hang-time for ripening. Yields from the vineyard were low at about 2 tons per acre, and that lead to wines with concentrated ripe flavors.

Winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe but restrained alcohol level. This is a brilliant, dark ruby and garnet-colored Zinfandel with floral notes, cranberry-raspberry fruit aromas, accented by caramel, black pepper, cloves, and pleasant oak spice notes. It is rich and robust with moderate tannins and an elegant nature.

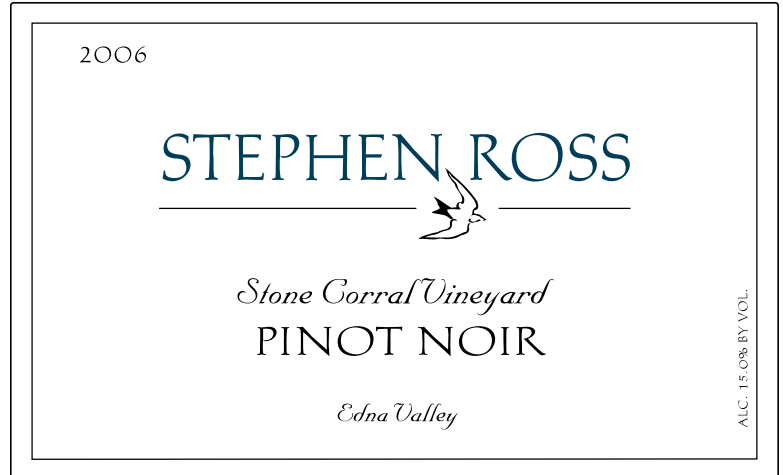
483 cases produced.

2006

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvested by hand on September 26 & 29, 2006
- Blocks 4 & 5, clone 667, 777 and 2A
- Juice analysis 25.5 °Brix, 6.3 T.A., 3.62 pH
- 100% destemmed, and crushed into small open-top fermentation tanks
- 14 Day *cuvaison*/skin contact;
5 Day cold soak @ 55 °F
Punched down 3 times per day, peak temperature 82 °F
- Aged in nine French oak barrels for 15 months – three new *François Frères*, and six used barrels
- Wine analysis, 15.0% alcohol, 5.4 grams/liter T.A., 3.71 pH
- Bottled non-filtered on December 5, 2007

Stone Corral Vineyard is located in the southeastern portion of the Edna Valley. It benefits from a south-east exposure and is positioned at the base of rolling hills that protect it from the Pacific Ocean breezes borne four miles to the west. The vineyard consists of 27.45 acres, developed in partnership with Talley Vineyards, of which *Stephen Ross* occupies 9.15 acres. It was planted in 2001 and is unique in the Edna Valley for its well-drained sandy loam soil.

We consider this our flagship wine. The vineyard is farmed organically where compost is added to the vineyard in the fall and a winter cover crop is grown to add nitrogen to the soil as well as green mulch. During the summer months the vines are trained and positioned so the fruit is partially exposed to sunlight to allow maturation of skin and seed tannin as well as flavor development. The 2006 season was very cool and the harvest was late providing good hang-time for ripening. Vineyard production was very low at 1.4 tons/acre. This wine is supple yet powerful, dark in color and resplendent with cherry, blueberry, caramel and spice characters, with a velvety soft, luscious mouthfeel.

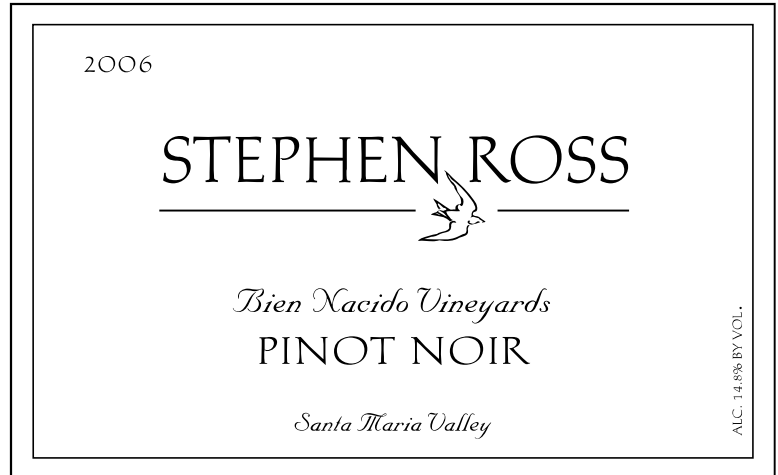
208 cases produced.

2006

BIEN NACIDO VINEYARDS

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 20 and 22, 2006
- Block N clone 115 and Block G clone 667
- Average juice analysis – 26.2 °B, 6.20 T.A., 3.48 pH
- 100% destemmed into a 1.5 ton bin and a 5-ton refrigerated open-top tank
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 56 °F, pumped over 1 time per day
 - 7 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in French oak barrels 11 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once and twice used barrels
- Racked three times for clarity
- Wine analysis – 14.8% alcohol, 5.47 T.A., 3.53 pH
- Bottled non-fined and non-filtered on August 9, 2007

Bien Nacido Vineyards is located on the south central coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean. Additionally, the vineyard lies at 34 degrees latitude and receives a lot of bright sunlight. The 2006 season was very cool leading to a late harvest and long hang-time. Vine yields were low at 1.5 tons/acre.

This marks the second year that *Stephen Ross* used new inter-planted Dijon clones at Bien Nacido Vineyards. Moving to the new clones gave this wine more red fruit aroma and less white pepper spicy notes (commonly associated with Bien Nacido Vineyards). The wine has very pretty aromas and silky, fine tannins. Its nose is reminiscent of ripe cherries with a hint of spiciness; the textures are fine and creamy and the finish has lingering red-berry fruitiness.

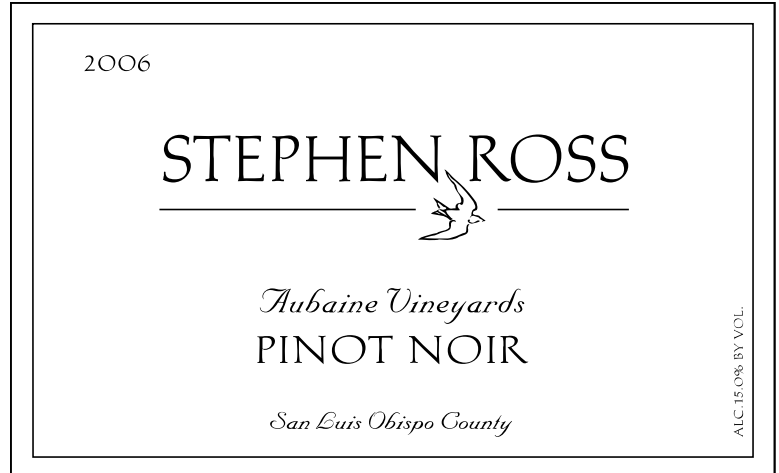
273 cases produced

2006

AUBAINE VINEYARDS

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Hand harvested on October 4 & 11, 2006
- Dijon clones 667 and 777
- Average juice analysis – 25.8 °Brix, 7.20 T.A., 3.40 pH
- 100% destemmed, and fermented into 5-ton refrigerated open-top tanks
- 15 day *cuvaison*/skin contact; 7 day cold soak @ 56 °F
 - 8 day fermentation, punched down 3 times per day, peak temperature 87 °F
- Aged in French oak barrels 15 months - 25% new *François Frères, Sirugue* and *D'Aquitaine* and 75% once and twice used barrels
- Racked three times for clarity
- Wine analysis – 15.0% alcohol, 5.92 T.A., 3.59 pH
- Bottled non-fined and non-filtered on December 3, 2007

This is the third vintage of Aubaine Vineyards Pinot Noir for *Stephen Ross*. Owned by Bob and Sharon McHolland (who truly have a desire to create great wine by farming for high quality), the vineyard was planted in 2000 and consists of 12 acres of Pinot Noir clones 667 and 777. It is located in the mouth of the Santa Maria River valley near the town of Nipomo and situated on a southwest facing hillside overlooking the Pacific Ocean. The climate is very mild and is strongly influenced by regular summertime afternoon cool breezes from the ocean. Additionally, the vineyard lies at 34 degrees latitude and receives a lot of bright sunlight.

The 2006 season was very cool leading to a late harvest and long hang-time. The vine canopy was open as a result of shoot positioning and cluster thinning so that the clusters were fully exposed to the morning and afternoon sun. Yields were moderate at 1.4 tons per acre, and berry size was very small which yielded a very concentrated wine.

The cool vintage and low yield resulted in a very aromatic Pinot Noir with good concentration and acidity. As in previous years, this wine has aromas of blueberry and blackberry, and a vibrant ruby color. The palate is elegant and graceful with fine tannins and good acid that will allow aging for several years. It finishes with lingering berry flavors and spicy notes.

276 cases produced

Flying Cloud

TECH SHEET

2006

LAETITIA VINEYARD

PINOT GRIS

ARROYO GRANDE
VALLEY



- Harvested by hand on September 20, 2006
- Vineyards – 100% Laetitia Vineyard, Arroyo Grande Valley
- Grape analysis – 25.0 °Brix, 6.6 g/l T.A., 3.38 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52 °F, no-malolactic fermentation
- Aged in four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.47 T.A., 3.40 pH
- Bottled on April 18, 2007

This Pinot Gris (aka Pinot Grigio) is made in a fruit forward style, finishing with crisp acidity. The 2006 season was very cool leading to a late harvest and long hang-time. Crop yields were average at 2.5 - 3 tons per acre. The wine was fermented cold (52 °F), aged primarily in stainless steel with a small amount aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation.

This Pinot Gris is loaded with varietal character. To the eye it is light pale-white in color and brilliant in clarity. The aromas are reminiscent of almonds and allspice with aromatic floral notes. It is in an elegant refreshing style which is dry, light to medium in body with a faint tingle of tannin and finishing with crisp acidity. It can be enjoyed before a meal or with food.

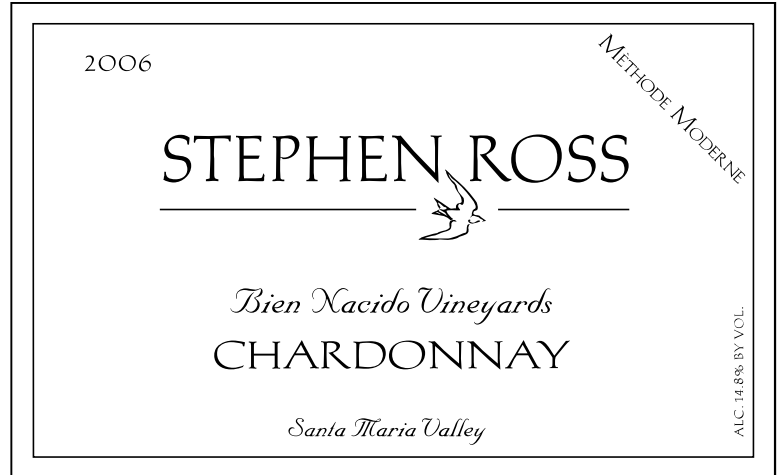
192 cases produced.

2006

BIEN NACIDO VINEYARDS

CHARDONNAY
MÈTHODE MODERNE

SANTA MARIA VALLEY



- Harvested by hand on October 13, 2006
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to kegs, and inoculated for fermentation
- 100% stainless steel fermented and complete malolactic fermentation
- Non-fined and lightly filtered
- Wine analysis, 14.8% alcohol, 7.0 g/l T.A., 3.29 pH
- Bottled August 9, 2007

The Bien Nacido Vineyards is located in the south central coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by summertime afternoon cool breezes from the ocean, and the vineyard lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2006 season was very cool and the harvest was late providing good hang-time for ripening. The crop size was moderate at two tons per acre. This version of Bien Nacido Vineyards Chardonnay was fermented and aged in small stainless steel kegs.

This is a very expressive and aromatic wine – the nose is reminiscent of ripe pineapples, and fresh baked pastries. It has refreshing levels of acidity and roundness from the malolactic fermentation and *sur lies* aging. Unencumbered by oak, this stainless steel version of Bien Nacido Chardonnay shows wonderful fruit balanced by *sur lie* aging in kegs, and finishing with bright acidity.

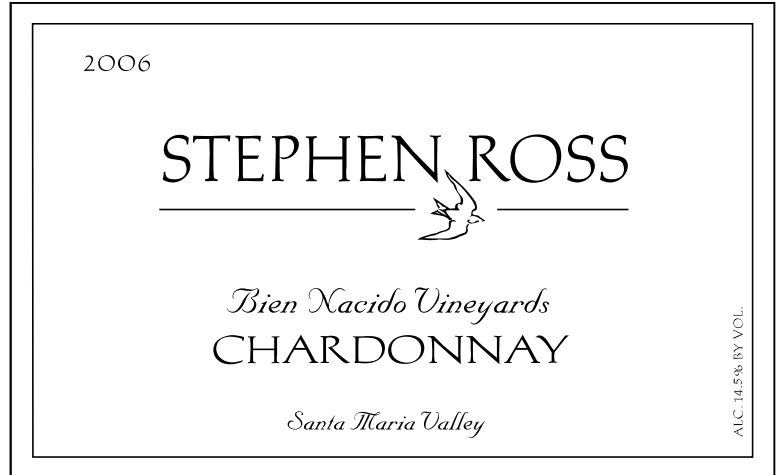
25 cases produced.

2006

BIEN NACIDO VINEYARDS

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 13, 2006
- Juice analysis, 23.8 °Brix, 8.10 g/l T.A., 3.20 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 33% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 67% once-used barrels
- Non-fined and lightly filtered
- Wine analysis, 14.5% alcohol, 7.00 g/l T.A., 3.29 pH
- Bottled on August 9, 2007

The Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean, and the vineyard lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2006 season was very cool leading to a late harvest and long hang-time. The crop size was moderate at two tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. The wine matured *sur lies* for 10 months in barrels.

This is a very expressive and aromatic wine – the nose is very open with notes of citrus rind, farm ripened apples, and hazelnuts. It is brilliant in appearance, pale straw in color, and has refreshing levels of acidity and moderate levels of French oak. While leaning toward Californian in its ripe flavors and forward aromas, it has the structure and elegance of a European Chardonnay. This is a great wine to accompany a variety of foods.

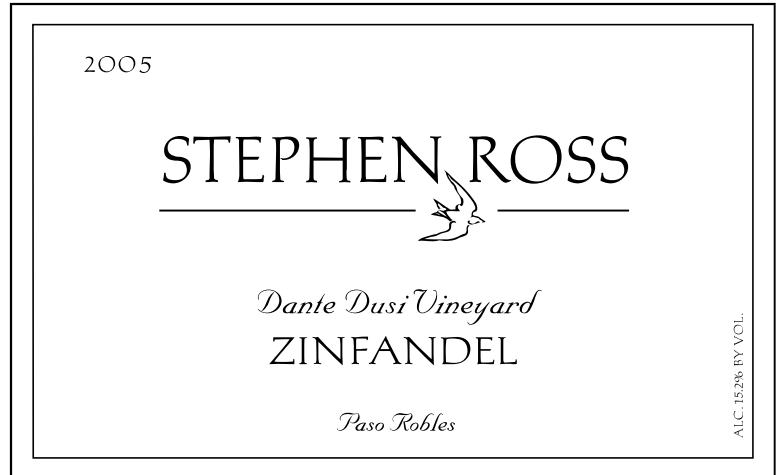
209 cases produced.

2005

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 19, 2005
- Juice analysis; 26.5 °Brix, 7.8 g/l T.A., 3.30 pH
- 100% Destemmed, and crushed into a top 10-ton stainless steel fermentation tank
- 13 Day *Cuvaison*/Skin contact;
 - 5 Day Cold Soak @ 50 °F
 - 8 Day Fermentation, punched down 3 times per day, peak temperature 86 °F
- Aged in French oak barrels 16 months - 20% new French oak, *François Frères, Sirugue, Taransaud* and 80% once and twice used barrels
- Clarified by racking two times prior to bottling
- Wine analysis; 15.2% alcohol, 6.24 T.A., 3.74 pH
- Bottled non-filtered on December 5, 2006

Dante Dusi Vineyard was planted in 1945; the vines are head trained and dry farmed on well-drained gravelly soil. Located on the north side of Templeton, the vineyard is situated in the “Templeton Gap” which is a cooler part of Paso Robles. Although the vineyard is only 30 miles inland from the Pacific Ocean, the climate is quite warm as the cool breezes from the ocean do not reach the vineyard until very late in the day. However, summer night time temperatures typically go down to 50 °F. The 2005 growing season was generally cool and moderate. Yields from the vineyard were low at about 1.5 tons per acre, and that led to wines with very concentrated flavors and fairly high sugars.

Winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe but restrained alcohol level. This is a brilliant, dark ruby and garnet colored Zinfandel with forward cranberry, cardamom, and dried rose petal aromas. It is fairly soft and smooth with a richness and balance that supports the red fruit flavors. Elegant and delicious, this wine matches well with hearty meals.

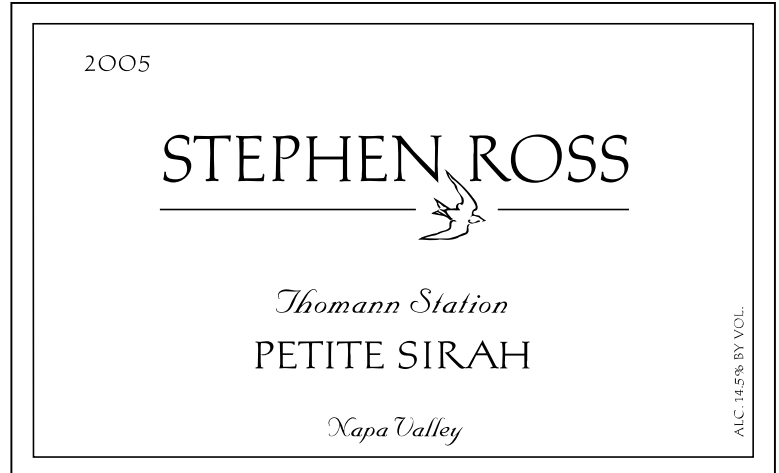
457 cases produced.

2005

NAPA VALLEY

PETITE SIRAH

THOMANN STATION



- Harvested by hand on October 8, 2005
- Juice analysis, 26.6 °Brix, 4.12 T.A., 4.08 pH
- 100% destemmed, and crushed into a small, 5-ton refrigerated fermentation tank
- 18 Day cuvaision/skin contact;
 - 5 day cold soak @ 58 °F
 - 13 day fermentation, punched down 3 times per day, peak temperature 83 °F
- Aged in French oak barrels 15 months - 15% new French oak, *Tonnellerie Taransaud* and *Tonnellerie D'Aquitaine*, and 85% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 14.5% alcohol, 6.16 grams/liter T.A., 3.80 pH
- Bottled non-filtered on April 18, 2007

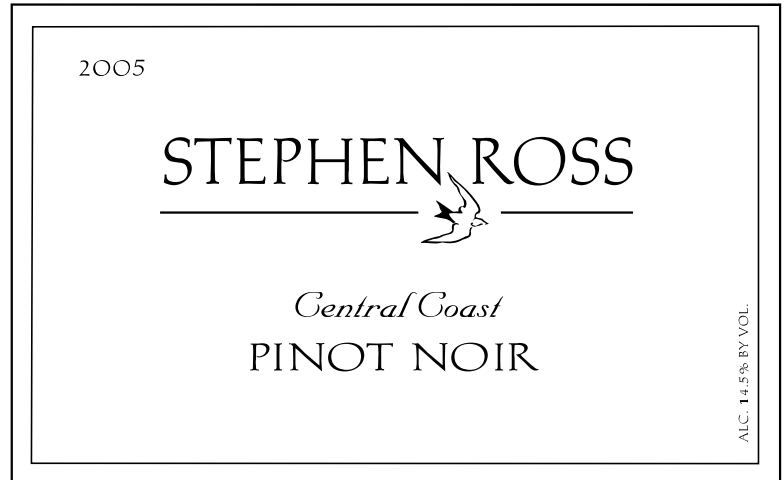
Planted in 1997 from Hayne Vineyard bud-wood and located in *Louis Martini Winery's* backyard, this wine demonstrates why in 1968 the most widely planted varietal in the Napa Valley was Petite Sirah. It addresses, in a powerful way, all aspects of classic red wine – great color, forward fruit aromas and full, voluptuous textures. The grapes for *Stephen Ross* were shipped from the Napa Valley to the winery in San Luis Obispo in a refrigerated truck. Winemaking for this varietal is similar to Pinot Noir winemaking: fermentation in a small stainless steel tank, the cap is punched down by hand, pressing takes place in a small basket press and the wine is aged in Burgundian French oak barrels. The wine is really impressive for its dark, dense ruby color, and mouth-filling soft tannins. It has ripe fruit aromas very much like blueberry and blackberry, with traces of violet flower and spicy black pepper; and it is thick, rich and flavorful on the palate.

325 cases produced.

2005

CENTRAL COAST

PINOT NOIR



- Harvested by hand on August 26 & 30 and September 5, 22 & 29, 2005
- Vineyards: 61% Edna Ranch, 12% Bien Nacido Vineyard, 9% Aubaine Vineyards, 8% Beck Vineyard, 5% Stone Corral Vineyard, 3% Wolff Vineyard
- Average juice analysis – 25.0 °Brix, 7.2 T.A., 3.40 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 12 day *cuvaison*/skin contact;
 - 6 day cold soak @ 55 °F
 - 6 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in French oak barrels 10 months - 25% new *François Frères*, *Sirugue*, and *D'Aquitaine* and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis - 14.5% alcohol, 5.40 T.A., 3.69 pH
- Bottled non-filtered on August 1, 2006

The Pinot Noir for the 2005 Central Coast blend came primarily from vineyards in the Edna Valley: Edna Ranch, Wolff Vineyard and Stone Corral Vineyard. The Edna Valley is located on the South Central Coast of California a few miles southeast of the town of San Luis Obispo. It spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean. Also of significance – it lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2005 season was generally cool and moderate. Crop yields were slightly above average this year around 3 to 3.5 tons per acre.

This is a dark ruby-red, purplish colored Pinot Noir with aromas reminiscent of cherries, dried cranberries, white pepper and cedar; the palate is soft and creamy with lush tannins and finishes with lingering cherry, smoked meat and spicy flavors.

1,381 cases produced.

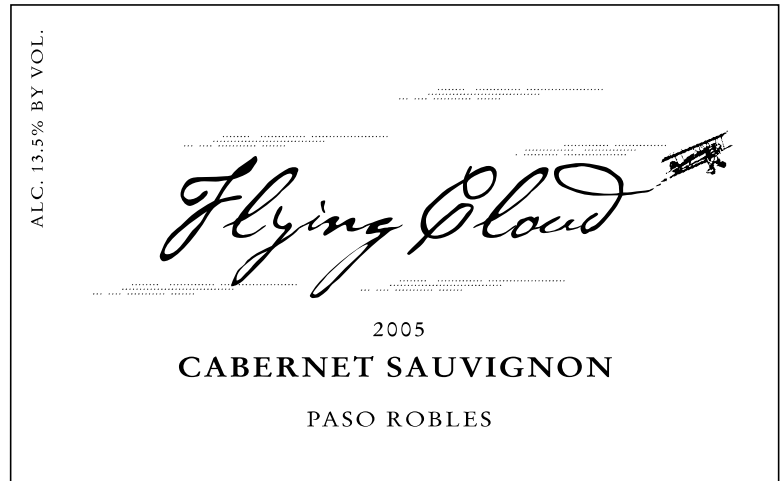
Flying Cloud

TECH SHEET

2005

**CABERNET
SAUVIGNON**

PASO ROBLES



- Harvested by hand on October 12 and November 31, 2005
- Vineyard Source; 46% Beck Vineyard, 19% Huerhuero Vineyard, 19% Diamond JEM Vineyard, 7% Dante Dusi Vineyard and 8% Wolff Vineyard.
- Average grape analysis – 24.5 °Brix, 4.32 g/l T.A., 3.55 pH
- Fermented in five-ton stainless steel tanks, pumped over three times per day, peak fermentation temperature was 80 °F, and total time on skins was 21 days
- Aged in four-year old French oak barrels for 9 months
- Wine analysis – 13.5% alcohol, 6.21 T.A., 3.50 pH
- Bottled on December 5, 2006

Flying Cloud is another label owned and produced by *Stephen Ross*. Other *Flying Cloud* varietals produced are Pinot Gris and Syrah Rose. Stylistically, the wines have aromas that express varietal character as well as a sense of the place where the grapes were grown.

The Cabernet Sauvignon was made using the classic Bordeaux methods of production: fermentation in small stainless steel tanks, daily pump-overs, three weeks of skin contact, lightly pressed through a small basket press, aged in neutral French oak barrels and bottled without fining or filtration.

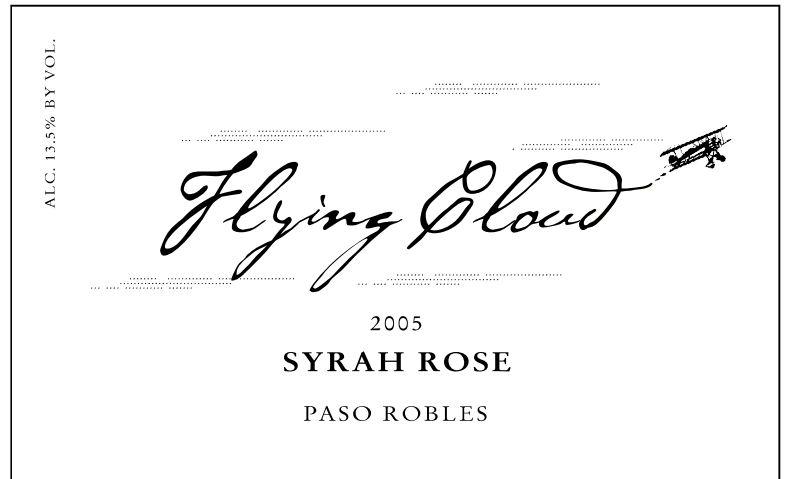
The wine is purple-black in color; the aromas display a solid core of blackberry fruit, sage, minerals and flint. There are ripe, lush tannins and black cherry flavors on the mid-palate, finishing with soft textures and lingering ripe-berry flavors. This is a rich and elegant, fruit forward style of Cabernet Sauvignon with a small amount of Zinfandel and Petite Sirah to add spice and fruit.

1357 cases produced.

2005

SYRAH ROSE

PASO ROBLES



- Harvested by hand on September 17 and 29, 2005
- Vineyards – 50% Beck Vineyard and 50% Huerhuero Vineyard
- Average grape analysis – 24.5 °Brix, 6.2 g/l T.A., 3.45 pH
- Crushed and basket-pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52 °F, no malolactic fermentation
- Aged in four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.03 T.A., 3.33 pH
- Bottled on March 28, 2006

This is a refreshing dry rosé made in the Provençal style. The 2005 growing season was exceptional, moderate and warm allowing for long hang-time in the vineyard. The grapes were crushed, and then pressed in a stainless steel programmable basket press to create a lightly colored, aromatic juice low in tannin. The juice was fermented cold (52 °F) in stainless steel, and aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation.

In the glass the wine has an enticing light salmon pink color and brilliant in clarity. The aromas are reminiscent of rhubarb, citrus zest, and grapefruit. The palate has fine tannins, is light in body and finishes with crisp acidity. This is an elegant, refreshing wine that can be enjoyed before a meal or with food. Best served chilled.

248 cases produced.

2005

PINOT GRIS

SAN LUIS OBISPO
COUNTY



- Harvested by hand on August 27 and September 2, 2005
- Vineyards – 53% Firepeak, Edna Valley and 47% Laetitia, Arroyo Grande Valley
- Average grape analysis – 23.3 °Brix, 6.7 g/l T.A., 3.35 pH
- Crushed and basket-pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52 °F, no-malolactic fermentation
- Aged 64% in stainless steel, 36% in four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.40 T.A., 3.34 pH
- Bottled on March 28, 2006

This Pinot Gris (aka Pinot Grigio) is made in a fruit forward style, finishing with crisp acidity. The 2005 growing season was exceptional: moderate and cool allowing for long hang-time in the vineyard. The grapes were crushed, and then pressed in a stainless steel programmable basket press to create an aromatic juice low in color and tannin. The juice was fermented cold (52 °F), aged primarily in stainless steel with a small amount aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation.

This Pinot Gris is loaded with varietal character. To the eye it is light pale-white in color and brilliant in clarity. The aromas are reminiscent of almonds and allspice with aromatic floral notes. It is an elegant, refreshing style which is dry, light to medium in body, with a faint tingle of tannin and finishing with crisp acidity. It can be enjoyed before a meal or with food.

452 cases produced.

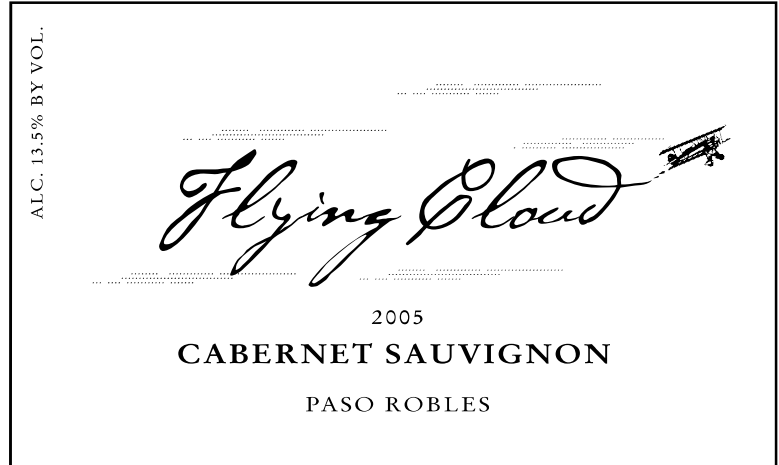
Flying Cloud

TECH SHEET

2005

**CABERNET
SAUVIGNON**

PASO ROBLES



- Harvested by hand on October 12 and November 31, 2005
- Vineyard Source: 46% Beck Vineyard, 19% Huerhuero Vineyard, 19% Diamond JEM Vineyard, 7% Dante Dusi Vineyard and 8% Wolff Vineyard.
- Average grape analysis – 24.5 °Brix, 4.32 g/l T.A., 3.55 pH
- Fermented in five-ton stainless steel tanks, pumped over three times per day, peak fermentation temperature was 80 °F, and total time on skins was 21 days
- Aged in four-year old French oak barrels for 9 months
- Wine analysis – 13.5% alcohol, 6.21 T.A., 3.50 pH
- Bottled on August 17, 2006

Flying Cloud is another label owned and produced by *Stephen Ross*. Other *Flying Cloud* varietals produced are Pinot Gris and Syrah Rose. Stylistically, the wines have aromas that express varietal character as well as a sense of the place where the grapes were grown.

The Cabernet Sauvignon was made using the classic Bordeaux methods of production: fermentation in small stainless steel tanks, daily pump-overs, three weeks of skin contact, lightly pressed through a small basket press, aged in neutral French oak barrels and bottled without fining or filtration.

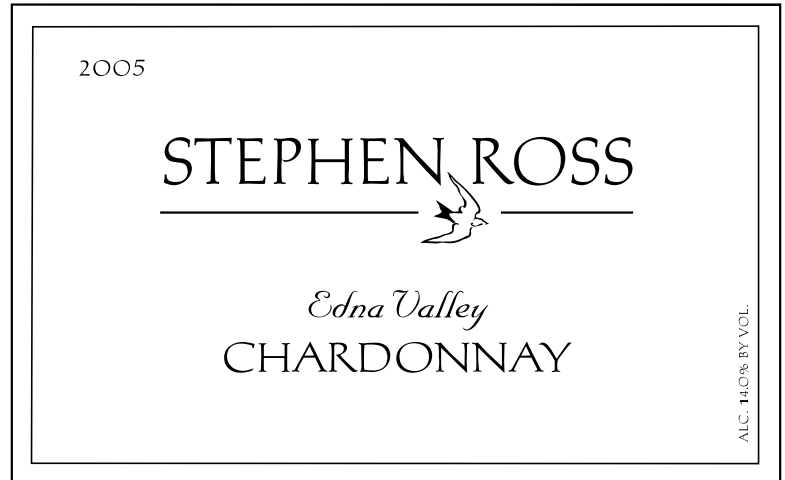
The wine is purple-black in color; the aromas display a solid core of blackberry fruit, sage, minerals and flint. There are ripe lush tannins and black cherry flavors on the mid-palate, finishing with soft textures and lingering ripe-berry flavors. This is a rich and elegant, fruit forward style of Cabernet Sauvignon with a small amount of Zinfandel and Petite Sirah to add spice and fruit.

1400 cases produced.

2005

EDNA VALLEY

CHARDONNAY



- Harvested by hand on October 1, 6 and 14, 2005
- Average grape analysis – 24.8 °Brix, 7.7 g/l T.A., 3.33 pH
- Vineyards: 49% Edna Ranch, 26% Oliver's Vineyard, 24% Wolff Vineyard and 1% Bien Nacido Vineyard
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 75% barrel fermented, 25% stainless steel fermented, and partial malolactic fermentation
- 25% new French oak, a blend of *Sirugue*, *François Frères* and 75% used barrels
- Non-fined and crossflow filtered
- Wine analysis – 14.0% alcohol, 6.12 T.A., 3.45 pH
- Bottled on August 16, 2006

The Edna Valley is located on 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. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean. Also of significance, it lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a directly overhead sun. The 2005 season was generally cool and moderate. Crop yields were above average at 3.5 – 5 tons per acre. This wine was grown at three hilly sites in the Edna Valley, which are southwest facing and consist of clay loam soils mixed with small white calcareous stones.

The wine's aroma is generous with notes of nutmeg, allspice, apples, citrus and toasty vanilla. It is accented with spice from the oak barrels and perfume from the *sur lies* aging. The textures are smooth and creamy with refreshing acidity.

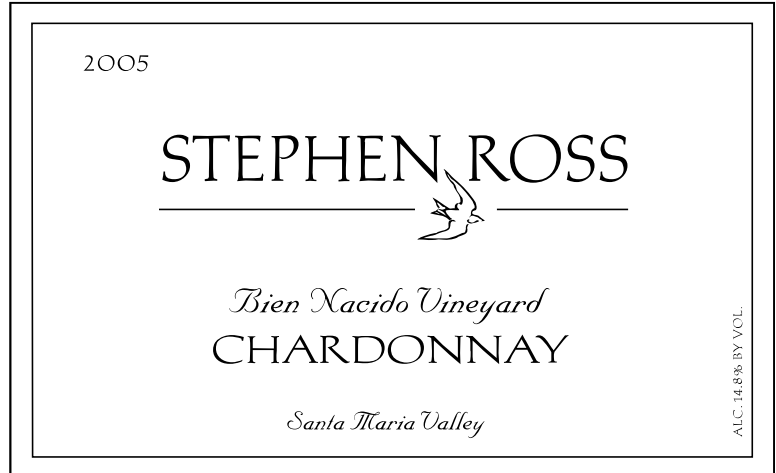
1,322 cases produced

2005

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 8, 2005
- Juice analysis, 26.5 °Brix, 8.38 g/l T.A., 3.20 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and partial malolactic fermentation
- 33% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 67% once-used barrels
- Non-fined and crossflow filtered
- Wine analysis, 14.8% alcohol, 6.93 g/l T.A., 3.39 pH
- Bottled on August 17, 2006

The Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. It is in the Santa Maria Valley which spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies in Southern California at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2005 season was generally cool and moderate. The crop size was moderate at two tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. The wine matured *sur lies* for 10 months in barrels.

This is a very expressive and aromatic wine – the nose is reminiscent of vanilla custard, garden ripened apples, and baked pastries. It is brilliant in appearance, pale straw in color, and has refreshing levels of acidity and moderate levels of French oak. While leaning toward Californian in its ripe flavors and forward aromas, it has the structure and elegance of a European Chardonnay. This is a great food wine.

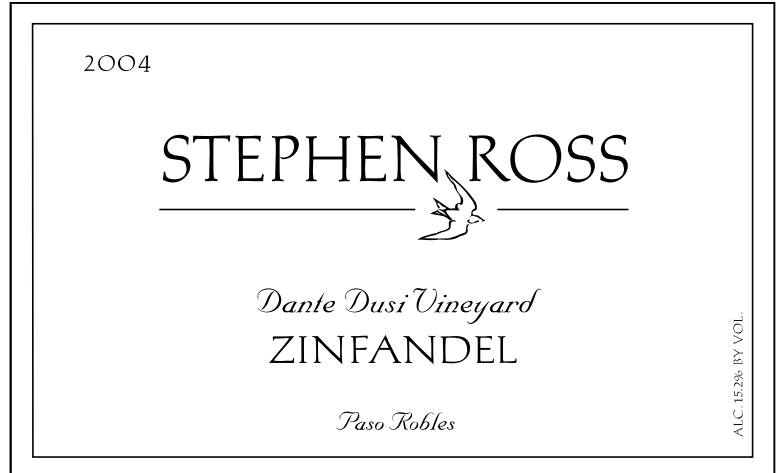
217 cases produced.

2004

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 6, 2004
- Juice analysis; 26.3 °Brix, 7.4 g/l T.A., 3.35 pH
- 100% Destemmed, and crushed into an open top 5-ton fermentation tank
- 13 Day *Cuvaison*/Skin contact;
 - 5 Day Cold Soak @ 50 °F
 - 8 Day Fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 16 months - 20% new French oak, *François Frères, Sirugue, Taransaud* and 80% once and twice used barrels
- Clarified by racking two times prior to bottling
- Wine analysis; 15.2% alcohol, 5.9 T.A., 3.73 pH
- Bottled non-filtered on December 15, 2005

Dante Dusi Vineyard was planted in 1945; the vines are head trained and dry farmed on well-drained gravelly soil. Located on the north side of Templeton, the vineyard is situated in the “Templeton Gap” which is a cooler part of Paso Robles. Although the vineyard is only 30 miles inland from the Pacific Ocean, the climate is quite warm as the cool breezes from the ocean do not reach the vineyard until very late in the day. However, summer night time temperatures typically go down to 50 °F. The 2004 season was generally cool and moderate, with warm weather in early September. Yields from the vineyard were low at about 1.5 tons per acre, and that led to wines with very concentrated flavors and fairly high sugars.

Winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe but restrained alcohol level. This is a brilliant, dark ruby and garnet colored Zinfandel with forward cranberry, cardamom, and dried rose petal aromas. It is fairly soft and smooth with a richness and balance that supports the red fruit flavors. Elegant and delicious, this wine matches well with hearty meals.

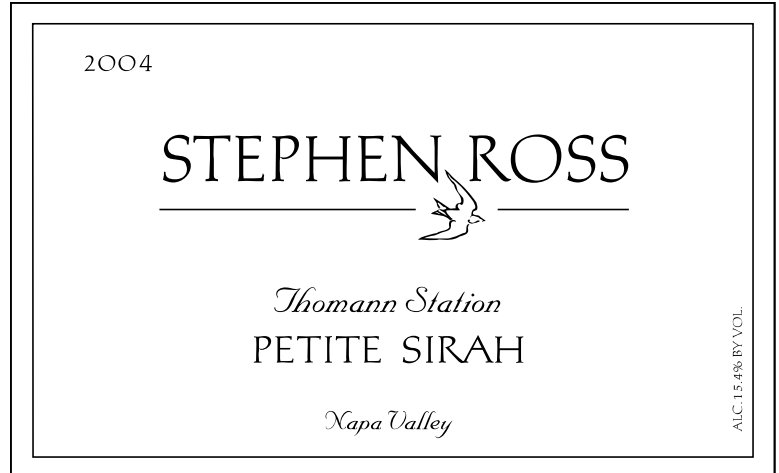
422 cases produced

2004

THOMANN STATION

PETITE SIRAH

NAPA VALLEY



- Harvested by hand on September 6, 2004
- Juice analysis, 27.5 °Brix, 4.6 T.A., 3.90 pH
- 100% destemmed, and crushed into a small, 5-ton fermentation tank
- 14 Day cuvaison/skin contact;
 - 3 day cold soak @ 56 °F
 - 11 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in French oak barrels 15 months - 25% new French oak, *Tonnellerie François Frères, Taransaud* and *Sirugue* and 75% once and twice used barrels
- Clarified by racking three times
- Wine analysis, 15.4% alcohol, 5.93 grams/liter T.A., 3.73 pH
- Bottled non-filtered on December 15, 2005

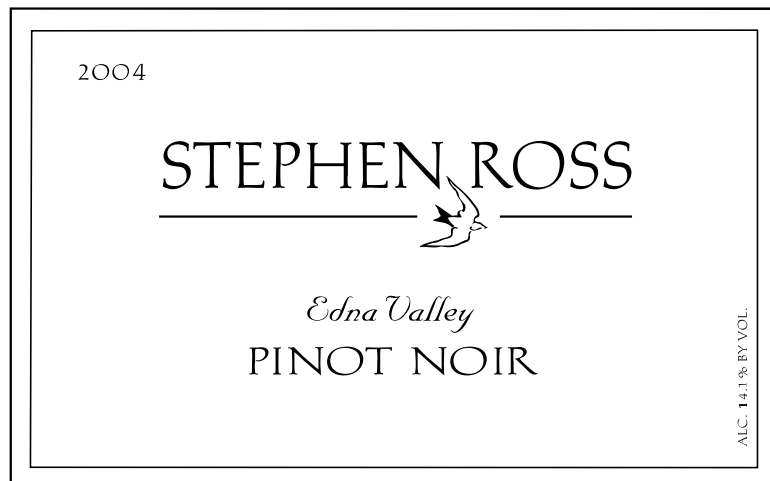
Planted in 1997 from Hayne Vineyard budwood and located in Louis Martini Winery's backyard, this wine demonstrates why in 1968 the most widely planted varietal in the Napa Valley was Petite Sirah. It addresses, in a powerful way, all aspects of classic red wine – great color, forward fruit aromas and full, voluptuous textures. The grapes for *Stephen Ross* are shipped from the Napa Valley to the winery in San Luis Obispo in a refrigerated truck. Winemaking for this varietal is similar to Pinot Noir winemaking: fermentation in a small stainless steel tank, the cap is punched down by hand, pressing takes place in a small basket press and the wine is aged in Burgundian French oak barrels. The wine is really impressive for its dark, dense ruby color, and mouth-filling soft tannins. It has ripe blue-fruit aromas very much like blueberry and blackberry, with traces of violet flower and black pepper; and it is thick, rich and flavorful on the palate. It is such a showy wine that it may be most appreciated accompanied simply by cheese such as Manchego or Humboldt Fog blue and a baguette.

442 cases produced.

2004

EDNA VALLEY

PINOT NOIR



- Harvested by hand on September 9, 10 and 16, 2004
- 39% Moretti Canyon Dijon clone 777, 29% Stone Corral Vineyard, Dijon clone 777, 17% Edna Ranch, 7% Aubaine Vineyards, 5% Donati Vineyard, 3% Thomann Station
- Average juice analysis 25.0 °Brix, 5.8 T.A., 3.65 pH
- 100% destemmed, and crushed into small two-ton and five-ton open top fermentation tanks
- 12 Day *cuvaison*/skin contact;
 - 6 Day cold soak @ 55 °F; 6 Day fermentation, punched down 3 times per day, peak temperature 84 °F
- Aged in French oak barrels 14 months - 25% new French oak, *Tonnellerie François Frères, Sirugue, Mercurey and D'Aquitaine*, and 75% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 14.1% alcohol, 5.93 grams/liter T.A., 3.73 pH
- Bottled non-filtered on December 14, 2005

This is the first *Stephen Ross* Edna Valley appellation Pinot Noir with a significant amount of our Estate vineyard, Stone Corral Vineyard, included in the blend. The Edna Valley is located on 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 at 34 degrees latitude and receives a lot of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

The 2004 season was generally cool and moderate, punctuated by a week of 100 °F days in early September; the pace of harvest was accelerated by this unusually hot weather. Vineyard yields were 2.5 tons/acre at Moretti Canyon and 0.7 tons/acre at Stone Corral Vineyard.

This is a deeply colored, aromatic, fruit forward Pinot Noir with black cherry, plums and a touch of earthiness. On the palate the wine is full bodied, rich with mature, satiny tannins.

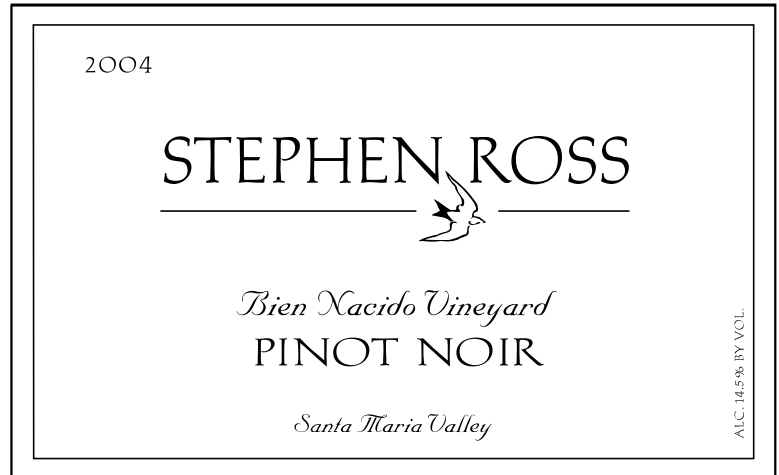
726 cases produced.

2004

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 4 and 13, 2004
- Block N clone 115 young vines and Block G clone 5 old vines
- 100% destemmed, and crushed into 5-ton fermentation tanks
- 14 day *cuvaison*/skin contact;
 - 7 day cold soak @ 55 °F
 - 7 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in French oak barrels 11 months - 40% new *François Frères* and *Sirugue* and 60% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis – 14.5% alcohol, 5.55 T.A., 3.67 pH
- Bottled non-filtered on August 2, 2005

The Bien Nacido Vineyard is located on the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

The 2004 season was generally cool and moderate, punctuated by a week of 100 °F days in early September. In general, vine yields were average at around 2 tons/acre although the young vines in block N yield around 1 ton/acre. This marks the first year that *Stephen Ross* has utilized some of the new interplanted Dijon clones at Bien Nacido Vineyard.

The wine is very dark ruby in color and has more tannins than previous vintages due to the introduction of the new clones. It has aromas of raspberry, black cherry and white pepper. There is a powerful, lingering core of “small red berries” in the flavor with a hint of toasty oak. It is voluptuous in body, has rich flavors and refined, silky tannins.

372 cases produced.

2004

AUBAINE VINEYARDS

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Hand harvested clone 777 on August 19 and clone 667 on August 27, 2004
- Average juice analysis – 24.5 °Brix, 7.50 T.A., 3.40 pH
- 100% destemmed, and crushed into 2.5 and/or 5-ton fermentation tanks
- 12 day *cuvaison*/skin contact: 7 day cold soak @ 55 °F; 5 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in French oak barrels 11 months —20% new *François Frères*, *Sirugue* and *Mercurey*; and 80% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis – 14.2% alcohol, 5.48 T.A., 3.61 pH
- Bottled non-filtered on August 4, 2005

This is the inaugural vintage of Aubaine Vineyards Pinot Noir for *Stephen Ross*. Owned by Bob McHolland (who truly has a desire to create great wine by farming for high quality), the vineyard was planted in 2000 and consists of 15 acres of Pinot Noir clones 667 and 777. It is located at the north of the Santa Maria River Valley near the town of Nipomo and is situated on a southwest-facing hillside overlooking the Pacific Ocean. The climate is very mild and is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

The 2004 season was generally cool and moderate, and due to the early growing season and harvest, the grapes were picked prior to a week of 100 °F days in early September. The vine canopy was open as a result of shoot positioning and cluster thinning; thus the clusters were fully exposed to the morning and afternoon sunlight. Yields were moderate at just under 2 tons per acre. Due to the large number of vines per acre, at 1368, the yield per vine was low at about 3 pounds. These are a few of the key components in making concentrated, high quality wine.

Low yields and large scale garden-like vine tending have produced a very impressive wine. It is very deep in color with a beautiful red berry fruit expression. Perhaps the most impressive aspect of this wine is on the palate, rich and voluptuous with lingering berry flavors.

348 cases produced.

Flying Cloud

TECH SHEET

2004

EDNA VALLEY

PINOT GRIS

FIREPEAK VINEYARD



- Harvested by hand on September 3, 2004
- Wine composition; 96% Firepeak Pinot Gris and 4% Edna Ranch Chardonnay
- Average grape analysis – 23.1° Brix, 7.05 g/l T.A., 3.48 pH
- Whole-cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52°F, no-malolactic fermentation
- Aged in four-year old French oak barrels *sur lies* for six months
- Wine analysis – 13.5% alcohol, 6.38 T.A., 3.39 pH
- Bottled on April 21, 2005

This is the third release of the *Flying Cloud Pinot Gris*. This Pinot Gris (aka Pinot Grigio) is made in a fruit expressive style. It's fermented very cold (52°F), aged in neutral French oak barrels *sur lies*, and does not undergo malolactic fermentation. Pinot Gris is delicate and shy and consequently suffers when grown in a warm climate. The Edna Valley is a cool, coastal valley and the climate is ideal for Pinot Gris. This wine is loaded with fruit aromas and refreshing acidity.

In the glass the wine has an enticing pale straw color. The aromas are reminiscent of citrus blossom, and the bright acidity highlights flavors of Asian pear. The finish is long and clear.

This is an elegant, refreshing wine that can be enjoyed before a meal or with food.

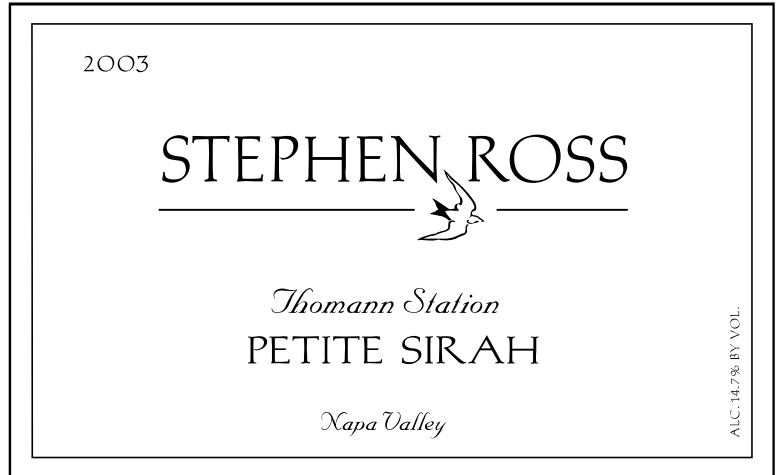
312 cases produced.

2003

NAPA VALLEY

PETITE SIRAH

THOMANN STATION



- Harvested by hand on September 29, 2003
- Juice analysis, 27.5°Brix, 4.6 T.A., 3.90 pH
- 100% destemmed, and crushed into a small, 5-ton fermentation tank
- 14 Day *cuvaison*/skin contact;
 - 3 day cold soak @ 56°F
 - 11 day fermentation, punched down 3 times per day, peak temperature 87°F
- Aged in French oak barrels 18 months - 25% new French oak, *Tonnellerie François Frères, Taransaud and Sirugue* and 75% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 14.7% alcohol, 5.9 grams/liter T.A., 3.73 pH
- Bottled non-filtered on April 11, 2005

Planted in 1997 from Hayne Vineyard budwood and located in Louis Martini Winery's backyard, this wine demonstrates why in 1968 the most widely planted varietal in the Napa Valley was Petite Sirah. It addresses, in a powerful way, all aspects of classic red wine – great color, forward fruit aromas and full, voluptuous textures. The grapes for *Stephen Ross* was shipped from the Napa Valley to the winery in San Luis Obispo in a refrigerated truck. Winemaking for this varietal is similar to Pinot Noir winemaking: Fermentation in a small stainless steel tank, the cap is punched down by hand, pressing takes place in a small basket press and the wine is aged in Burgundian French oak barrels. The wine is really impressive for its dense, inky purple-black color, and mouth-filling, soft tannins. It has ripe blue-fruit aromas very much like blueberry and blackberry, with traces of violet flower and black pepper; and it is thick, rich and flavorful on the palate. It is such a showy wine that it may be most appreciated accompanied simply by cheese such as Manchego or Humboldt Fog blue and a baguette.

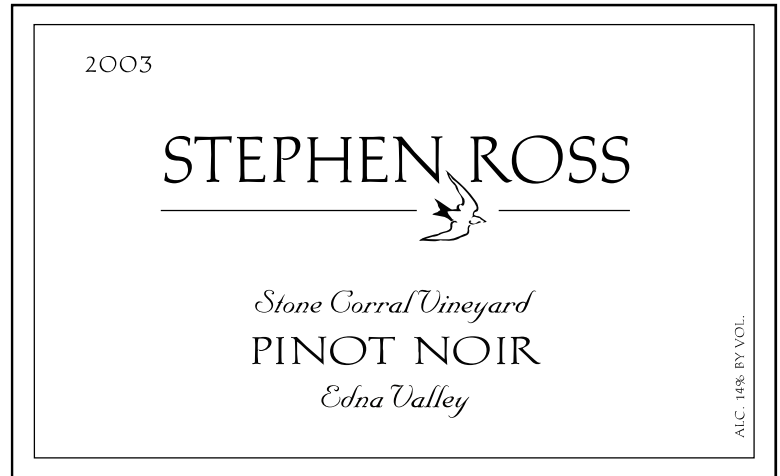
321 cases produced.

2003

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvested by hand on September 9, 2003
- Clones: 50% 667 – Dijon; 30% 2A – Wadensville; 15% 777 – Dijon; 5% 115 – Dijon
- Juice analysis 26.8°Brix, 6.68 T.A., 3.56 pH
- 100% destemmed, and crushed into one 1.5 ton open-top fermentation tank
- 14 Day *cuvaison*/skin contact;
 - 3 Day cold soak @ 55°F
 - Punched down 3 times per day, peak temperature 95°F
- Aged in three French oak barrels for 16 months – one new *François Frères*, and a once and twice-used Burgundian barrel
- Wine analysis, 14.0% alcohol, 6.3 grams/liter T.A., 3.75 pH
- Bottled non-filtered on February 8, 2005

Stone Corral Vineyard is located in the southeastern portion of the Edna Valley. It enjoys a south-east exposure and is positioned at the base of rolling hills that protect it from breezes borne from the Pacific Ocean, four miles to the west. The vineyard consists of 27.45 acres, developed in partnership with Talley Vineyards, of which *Stephen Ross* occupies 9.15 acres. It was planted in 2001 and is unique in the Edna Valley for its well-drained sandy loam soil.

The 2003 season was generally warm, slightly warmer than 2000 and 2001. The season was remarkable for its early bud-break in late January and early bloom in April. As a result of cool weather during bloom, there was shatter. In some cases there were no berries at all. In other cases, berries developed but contained either no seeds or only one. After a cool spring, we had a warm summer with many days in the high 80's – good growing and ripening weather. Harvest was indeed early, by about 14 days compared to past averages, taking place the first two weeks of September.

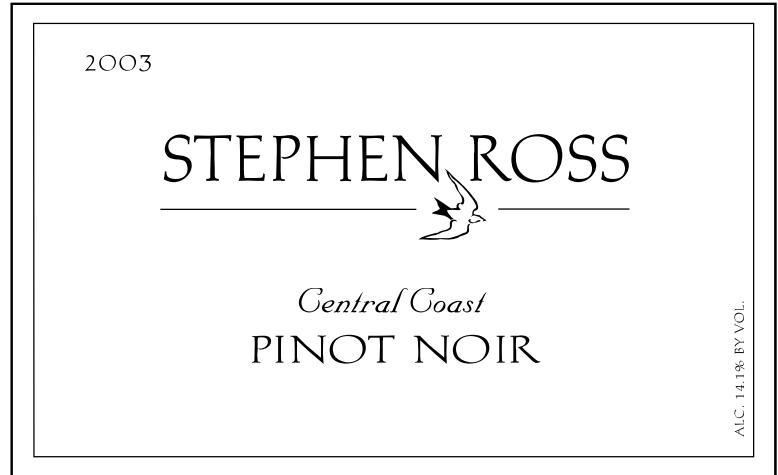
The wine has aromas of black cherry, raspberry and smoked meat and is quite remarkable for its weight, concentration and voluptuous tannins on the palate.

136 six-pack 750 ml cases, and twelve 3-liter bottles produced.

2003

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 10, 13 and 23, and October 3, 2003
- Vineyards: 74% Edna Ranch, 14% Stone Corral Vineyard, 8% Penman Springs Vineyard, 3% Thomann Station and 1% Huerhuero Vineyard
- Average juice analysis— 24.6 °Brix, 7.7 T.A., 3.30 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 12 day *cuvaison*/skin contact;
 - 6 day cold soak @ 55 °F
 - 6 day fermentation, punched down 3 times per day, peak temperature 88 °F
- Aged in French oak barrels 12 months - 30% new *Sirugue*, *François Frères* and *Taransaud* and 70% once-and twice-used barrels
- Racked three times for clarity
- Wine analysis - 14.1% alcohol, 5.70 T.A., 3.69 pH
- Bottled non-filtered on February 9, 2005

The Pinot Noir for this Central Coast blend came from two Edna Valley vineyards, Edna Ranch, and Stone Corral Vineyard. The 2003 season was relatively warm, and when comparing degree days (the sum of the mean daily temperature above 50 °F during the growing season) in the Edna Valley, it was only slightly warmer than 2000 and 2001 at 2430 units. However, the season was remarkable for its early bud-break in late January and early bloom or flowering in April. As a result of cool weather during the flowering period, set (or the transformation of flowers to berries) yielded poor results. In some cases there were no berries at all, which eventually resulted in low yields. Crop yields were slightly low this year around 2.5 tons per acre. The 2003 vintage yielded stunning Pinot Noirs noteworthy for bright fruit aromas and soft mouth-filling textures. Aromatically, the wine has forward fruit, black cherry, dried cranberry, cocoa, and almond notes. To the eye it has a clear dark ruby hue. On the palate the wine is medium-bodied with abundant soft tannins, and a lingering berry, spicy finish.

650 cases produced.

Flying Cloud

TECH SHEET

2003

CENTRAL COAST
SYRAH ROSE



- Harvested by hand on September 26, 2003
- Varietal blend – mainly Syrah, small amounts of Petite Sirah and Pinot Noir
- Vineyard sources – Huerhuero Vineyard, Penman Springs Vineyard, Edna Ranch
- Average grape analysis – 24.8°Brix, 4.2 g/l T.A., 3.85 pH
- Whole-cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52°F, non-malolactic fermentation
- Aged in four-year old French oak barrels *sur lies* for six months
- Wine analysis – 13.5% alcohol, 5.55 T.A., 3.46 pH
- Bottled on April 21, 2004

This is the second vintage of *Flying Cloud Syrah Rosé*. The 2003 year was warmer compared to 2002, and the wine is riper in terms of fruit expression, yet the acidity is a bit lower. The wine has a beautiful, light cranberry color. Not only is it beautiful to look at, it has soft acidity, medium body and has a lingering fruit impression. Don't confuse this with White Zinfandel, this is a refreshing dry rosé made in the Provençal style of southern France. It's a serious wine that stands up to a wide range of foods; best served chilled.

500 cases produced.

Flying Cloud

TECH SHEET

2003
CENTRAL COAST
PINOT GRIS



- Harvested by hand on August 15, 2003
- Wine composition; 95% Firepeak Pinot Gris and 5% Edna Ranch Chardonnay
- Average grape analysis – 23.7°Brix, 7.05 g/l T.A., 3.27 pH
- Whole-cluster pressed, juice chilled and settled overnight
- Stainless steel tank fermented at 52°F, complete malolactic fermentation
- Aged in four-year old French oak barrels *sur lies* for six months
- Wine analysis – 13.5% alcohol, 5.78 T.A., 3.36 pH
- Bottled on April 21, 2004

This is the second release of the *Flying Cloud Pinot Gris*. This Pinot Gris (aka Pinot Grigio) is made in a fruit-expressive style: it's fermented very cold (52°F), aged in neutral French oak barrels *sur lies*, and completes malolactic fermentation. Pinot Gris is delicate and shy and consequently suffers when grown in a warm climate. The Edna Valley is a cool coastal valley and the climate is ideal for Pinot Gris. This wine is loaded with fruit aromas and refreshing acidity. The aroma is very similar to ripe pear with a spicy aromatic element. The mouth-feel is refined and elegant, light and refreshing – a food worthy wine.

152 cases produced.

Flying Cloud

TECH SHEET

2003

PASO ROBLES

**CABERNET
SAUVIGNON**



- Harvested by hand on October 2 and 3, 2003
- Vineyard Source: 77% Huerhuero Cabernet Sauvignon, 19% Penman Springs Petite Sirah, 2% Bien Nacido Pinot Noir, 2% Edna Ranch Pinot Noir, 1% Thomann Station Petite Sirah
- Average grape analysis – 24.1°Brix, 5.25 g/1 T.A., 3.62 pH
- Aged in four-year old French oak barrels for 11 months
- Wine analysis – 13.5% alcohol, 5.78 T.A., 3.67 pH
- Bottled on September 14, 2004

This is the inaugural vintage of *Flying Cloud Cabernet Sauvignon*. Stylistically, the wine exudes varietal character and is unencumbered by excessive oak. The aromas and flavors are reminiscent of blackberry and sage. It has a deep, purple-ruby color from the addition of Petite Sirah and impeccable balance with soft tannins. The wine was made using the classic Bordeaux methods of production: fermentation in small stainless steel tanks, daily pump-overs, two weeks of skin contact, lightly pressed through a small basket press and aged in neutral French oak barrels. This is an easy to drink, fruit forward, lighter-style Cabernet Sauvignon.

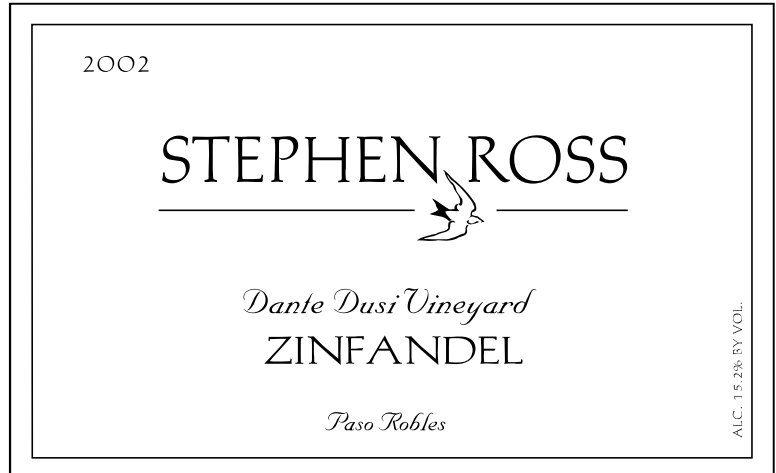
398 cases produced.

2002

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on October 8, 2002
- Juice analysis; 27.1°Brix, 7.1 g/l T.A., 3.35 pH
- 100% Destemmed, and crushed into an open top 5-ton fermentation tank
- 10 Day *Cuvaison*/Skin contact;
 - 4 Day Cold Soak @ 50°F
 - 6 Day Fermentation, punched down 3 times per day, peak temperature 90°F
- Aged in French oak barrels 16 months - 35% new French oak, *François Frères, Sirugue, Taransaud* and 65% once- and twice-used barrels
- Clarified by racking two times prior to bottling
- Wine analysis; 15.2% alcohol, 6.6 T.A., 3.46 pH
- Bottled non-filtered on April 21, 2004

Dante Dusi Vineyard was planted in 1945 and the vines are head trained and dry farmed on well-drained, gravelly soil. The 2002 growing season was a “cooler than normal growing season” with the harvest commencing the second week of October. Crop yields were very low around 2 tons per acre resulting in concentrated fruit flavors. The winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe, but restrained, alcohol level. This is a brilliant, dark ruby and garnet colored Zinfandel with forward blueberry, dried cranberry, cardamom, and dried rose petal aromas. This is a fairly soft and smooth Zinfandel with a richness and balance that supports the red fruit flavors. Elegant and delicious, this wine matches well with hearty meals.

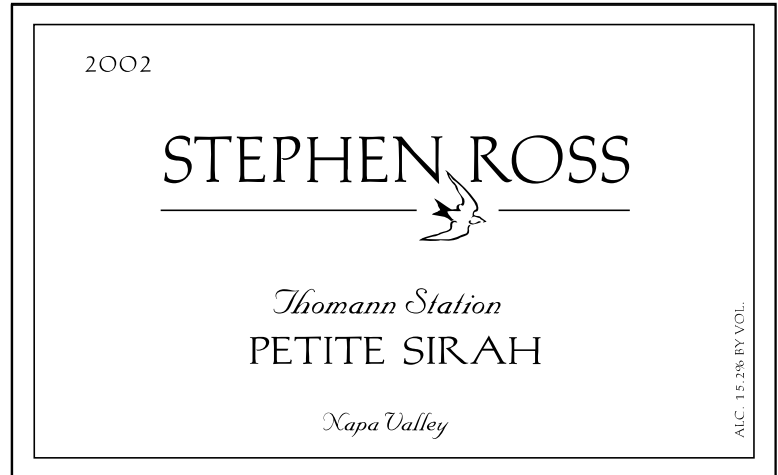
342 cases produced.

2002

THOMANN STATION

PETITE SIRAH

NAPA VALLEY



- Harvested by hand on September 24, 2002
- Juice analysis, 25.6°Brix, 4.88 T.A., 3.66 pH
- 100% destemmed, and crushed into a small, 5-ton fermentation tank
- 13 Day *cuvaison*/skin contact;
 - 7 day cold soak @ 56°F
 - 6 day fermentation, punched down 4 times per day, peak temperature 92°F
- Aged in French oak barrels 18 months - 33% new French oak, *Tonnellerie Taransaud* and *François Frères* and 67% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 15.2% alcohol, 5.8 grams/liter T.A., 3.70 pH
- Bottled non-filtered on April 21, 2004

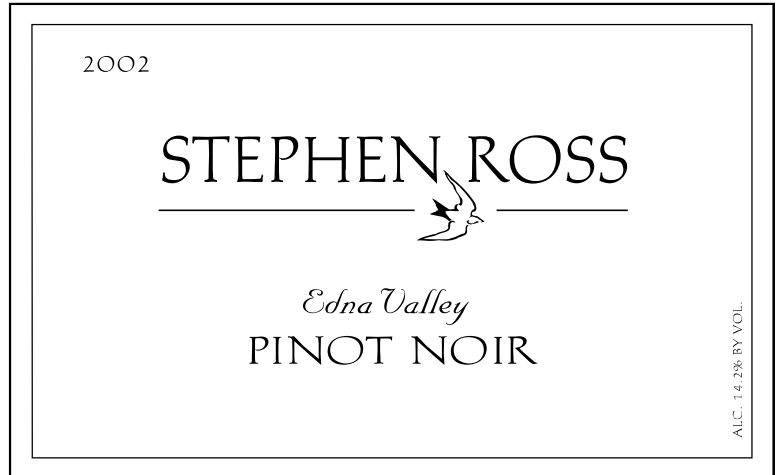
Planted in 1997 from Hayne Vineyard budwood and located in Louis Martini Winery's backyard, this wine demonstrates why in 1968 the most widely planted varietal in the Napa Valley was Petite Sirah. The grapes for *Stephen Ross* are shipped from the Napa Valley to the winery in San Luis Obispo in a refrigerated truck. Winemaking for this varietal is similar to Pinot Noir winemaking: fermentation in a small stainless steel tank, the cap is punched down by hand, pressing takes place in a small basket press and the wine is aged in Burgundian French oak barrels. The wine is really impressive for its dense, inky purple-black color, and mouth-filling soft tannins. It has ripe blue-fruit aromas very much like blueberry and blackberry, with traces of violet flower and black pepper; and it is thick, rich and flavorful on the palate. It is such a showy wine that it may be most appreciated accompanied simply by cheese such as Manchego or Humboldt Fog blue and a baguette.

290 cases produced.

2002

EDNA VALLEY

PINOT NOIR



- Harvested by hand on September 12 (clone 5 – Pommard), September 13 (clone 2A – Wadensville) and September 16 (clone 777 – Dijon).
- Average juice analysis after 48 hours in tank 25.2°Brix, 5.2 T.A., 3.62 pH
- 100% destemmed, and crushed into small five-ton open top fermentation tanks
- 12 Day *cuvaison*/skin contact; 6 Day cold soak @ 55°F; 6 Day fermentation, punched down 3 times per day, peak temperature 89°F
- Aged in French oak barrels 16 months - 33% new French oak, *François Frères, Sirugue, Taransaud and D'Aquitaine*, and 67% once- and twice-used barrels
- Clarified by racking two times
- Wine analysis, 14.2% alcohol, 5.93 grams/liter T.A., 3.69 pH
- Bottled unfiltered on February 2, 2004

The Pinot Noir in this blend came from three blocks at Edna Ranch, an Edna Valley property located on the South Central Coast of California. A “cooler than normal growing season” produced a yield of around 3.5 tons/acre. Five-ton open-top tanks were used for fermentation; the cap was punched down by hand and pressed via basket press. The press wine was immediately blended with the free run wine. The young wine was settled overnight and racked to barrels for malolactic fermentation and aging.

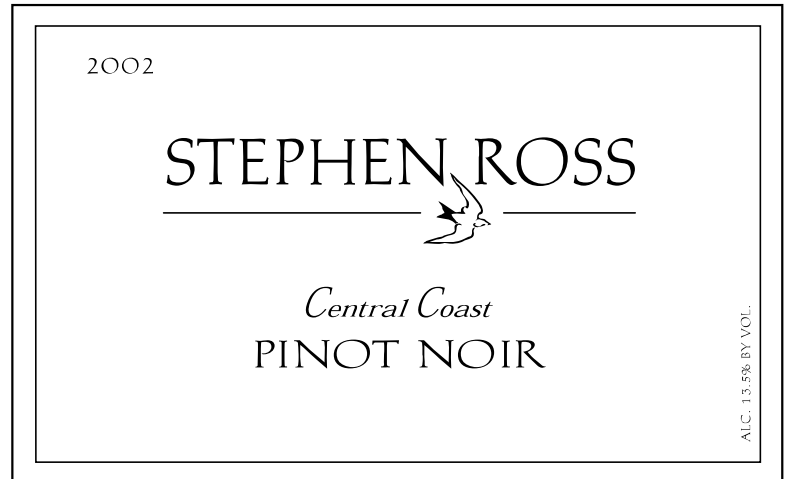
Stylistically, the wine is extracted with good mid-palate juiciness. The color is dark ruby with purple edges, and the flavors are powerful, reminiscent of black cherry and plums. The textural components that make up the wine are in balance and could be described as “seamless”, and there is a lingering aftertaste of dark red fruit, pepper and spicy tea.

993 cases 750 ml, 79 cases 375 ml, 6 cases 1.5-liters and 6 3-liter bottles produced.

2002

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 12, 13 and 21, 2002
- Average juice analysis – 24.6 °Brix, 7.7 T.A., 3.30 pH
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 12 day *cuvaison*/skin contact;
 - 6 day cold soak @ 50 °F
 - 6 day fermentation, punched down 3 times per day, peak temperature 88 °F
- Aged in French oak barrels 12 months - 30% new *Sirugue, François Frères* and Taransaud and 70% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis - 13.5% alcohol, 6.00 T.A., 3.59 pH
- Bottled non-filtered on September 17, 2003

The Central Coast Pinot Noir is a blend of Edna Ranch (Edna Valley) and Bien Nacido Vineyard (Santa Maria Valley) Pinot Noirs. Both vineyards are located in valleys on the south Central Coast of California and are similar in many ways. They span in an east-west orientation and are open to the Pacific Ocean to the west. The climate is strongly influence by regular summer-time afternoon cool breezes from the ocean. Also of significance, these valleys lie in Southern California at 34 degrees latitude and therefore receive lots of intense sunlight from a directly overhead sun. The 2002 vintage could be described as a “cooler than normal growing season” and the seasonal rainfall preceding the growing season was significantly below average. The 2002 vintage yielded stunning Pinot Noirs noteworthy for intense red-berry aromas and refined, polished textures. Aromatically, the wine has fresh forward fruit, raspberry, black cherry, with hints of allspice, coriander, and white pepper. To the eye it has a clear dark ruby hue. On the palate the wine is medium bodied with abundant soft tannins, and a lingering berry, spicy finish.

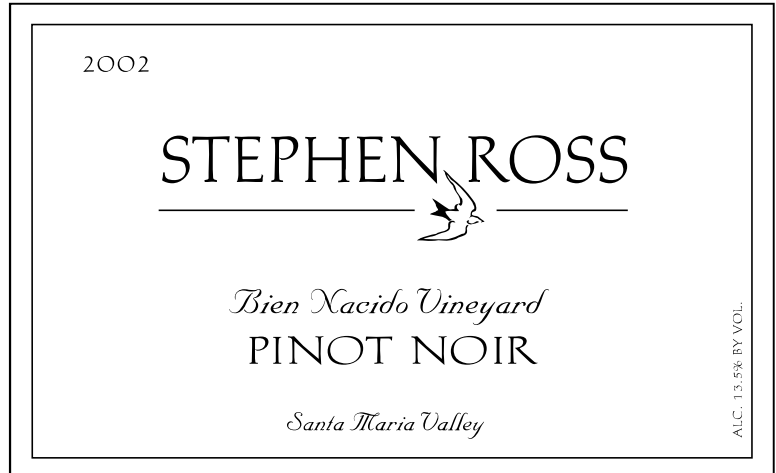
292 cases produced.

2002

BIEN NACIDO VINEYARD

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 21, 2002
- Block G, Clone 5
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 11 day *cuvaison*/skin contact; 6 day cold soak @ 50°F; 7 day fermentation, punched down 3 times per day, peak temperature 88°F
- Aged in French oak barrels 11 months - 40% new *François Frères, Sirugue, Taransaud* and *D'Aquitaine* and 60% once-used
- Racked two times for clarity
- Wine analysis – 13.5% alcohol, 5.7 T.A., 3.62 pH
- Bottled unfiltered on September 16, 2003

The Bien Nacido Vineyard is located in the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

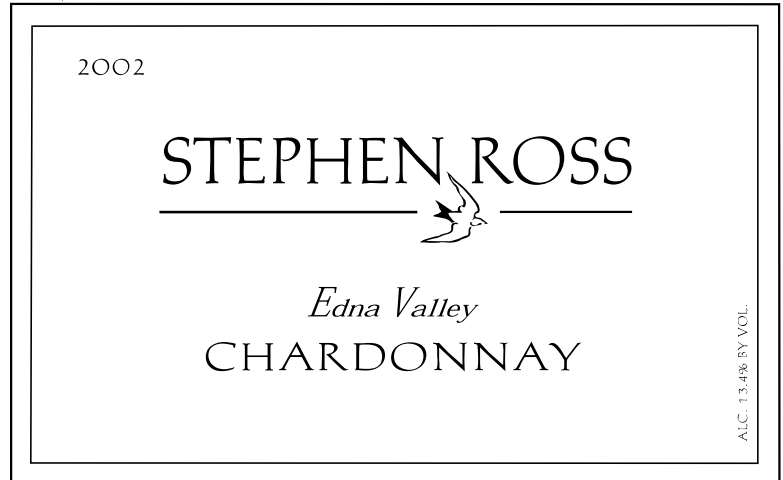
The 2002 growing season was superb with slightly cooler than average temperatures, a few overcast days with high humidity, but no rainfall, and below average rainfall during the previous winter. Vineyard manager Chris Hammell continues to farm for top quality at Bien Nacido Vineyard. The excellent quality of the 2002 Pinot Noir is a consequence of a wonderful growing season and great farming. Vineyard yields were low at 1.5 tons per acre. This Pinot Noir came from 14 rows in Block G.

The wine is dark ruby in color and has aromas of raspberry, black cherry, cocoa, allspice and white pepper. There is a powerful, lingering core of “small red berries” in the flavor with a hint of roasted coffee beans. It has a vibrant mouth-feel, lively flavors and firm refined silky tannins. 414 cases produced.

2002

EDNA VALLEY

CHARDONNAY



- Harvested by hand on September 18, October 10, 11 and 24, 2002
- Average grape analysis – 24.2 °Brix, 8.4 g/l T.A., 3.28 pH
- Vineyards: 63% Edna Ranch, 23% Oliver’s Vineyard, 14% Bien Nacido Vineyard
- Whole-cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented, 100% malolactic fermentation
- 40% new French oak, a blend of *Sirugue*, *François Frères* and 60% used barrels
- Prior to bottling, lightly fined with isinglass and bentonite
- Wine analysis – 13.4% alcohol, 6.53 T.A., 3.37 pH
- Bottled non-filtered on September 16, 2003

The Edna Valley is located on 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. The climate is strongly influence by regular summertime afternoon cool breezes from the ocean. Also of significance, it lies at 34 degrees latitude and therefore receives lots of intense sunlight from a directly overhead sun. The 2002 vintage could be described as a “cooler than normal growing season.” Heat summation units (the sum of the mean monthly temperature above 50 °F) were 1,945 degree-days. That’s well below the average of around 2300 degree-days. Seasonal rainfall preceding the growing season was 13.2 inches, which is significantly below average. The Chardonnay yield in the Edna Valley was average – for example 3.9 tons/acre at Edna Ranch. Edna Ranch and Oliver’s Vineyard are generally hilly and the soil has a significant amount of small white calcareous stones mixed with clay loam. The wine was fermented and aged in French oak barrels and rested *sur lies* for 11 months. This is a well-crafted wine exhibiting forward aromas reminiscent of apple, citrus, and brioche, with a faint note of crushed pecan from the aging *sur lies*. The texture of the wine is seamless, silky and balanced with enough cool climate acidity on the finish to complement many dishes.

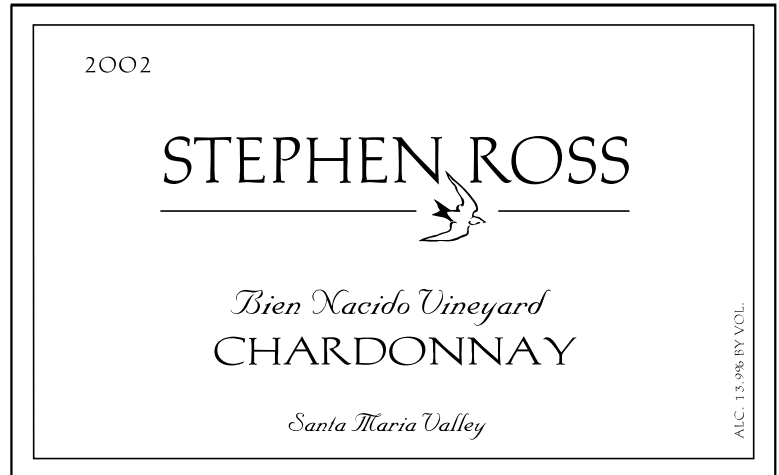
1196 cases produced

2002

BIEN NACIDO VINEYARD

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 10, 2002
- Juice analysis, 23.9°Brix, 8.18 grams/liter T.A., 3.22 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented and 100% malolactic fermentation
- 40% new french oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 60% once-used barrels
- Fined lightly with isinglass and bentonite
- Wine analysis, 13.9% alcohol, 6.9 grams/liter T.A., 3.23 pH
- Bottled non-filtered on September 16, 2003

The Bien Nacido Vineyard is located in the south Central Coast of California a few miles east of the town of Santa Maria. The valley spans in an east-west orientation and is open to the Pacific Ocean to the west. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean, and the vineyard lies at 34 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun. The 2002 growing season was superb with slightly cooler than average temperatures, a few overcast days with high humidity, but no rainfall, and below average rainfall during the previous winter. Vineyard manager Chris Hammell continues to farm for top quality at Bien Nacido Vineyard. The crop size was moderate at three tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. In the cellar the wine matured *sur lies* for 12 months in barrels, and then was racked to a small stainless steel tank to commingle and settle clear. In describing the wine, it is brilliant in appearance and pale straw in color. The aroma is like garden-ripened apples, nutmeg and baked pastries. It has textures more similar to a European/Burgundian wine in that it has refreshing acidity and moderate levels of French oak; while leaning more toward Californian in its ripeness with moderate alcohol. This is a great food wine, making a good match for risotto and spring vegetables or cassoulet with duck.

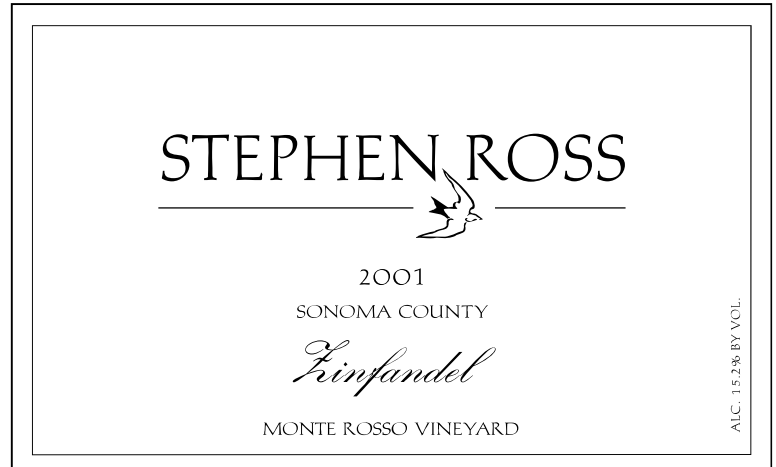
92 cases 750 ml, 2 cases 1.5-liters and 20 3-liter bottles produced.

2001

SONOMA COUNTY

ZINFANDEL

MONTE ROSSO VINEYARD



- Harvested by hand on September 5, 2001
- Juice analysis; 25.6° Brix, 8.44 g/l T.A., 3.40 pH
- 100% destemmed, and crushed into a five-ton open-top tank
- 16 day *cuvaison*/skin contact;
 - 6 day cold soak @ 50°F
 - 10 day fermentation, punched down 3 times per day, peak temperature 86°F
- Aged in French oak barrels 16 months - 30% new French oak; *François Frères, Taransaud* and *Radoux*, and 70% once and twice used barrels
- Clarified by racking three times
- Wine analysis; 15.2% alcohol, 6.6 T.A., 3.71 pH
- Bottled non-filtered on April 2, 2003

The Monte Rosso Vineyard Zinfandel vines were planted in 1885. The parcel where the *Stephen Ross* Zinfandel was grown has grand old vines looking more like small fruit trees with massive trunks. The vineyard has been managed and owned by the Louis Martini family since 1936. Crop yields were low in 2001 – around 1.5 ton per acre – and the growing season was moderate and warm. Harvest took place early in the morning, and the grapes were transported to the winery in a refrigerated truck. This is the fifth year of producing a Monte Rosso Zinfandel at *Stephen Ross* and this one is perhaps the best in terms of overall quality. From the moment the wine is poured into a glass, its deep dark purplish black color makes it apparent that this wine is concentrated. It is a classic example of ripe, elegant, stylish Zinfandel. The fruit characteristics are reminiscent of blueberries and blackberries with spicy cardamom and allspice notes. This is a seductive, lush wine on the palate. It has silky textures, ample soft tannins, low acidity and lingering blue fruit flavors.

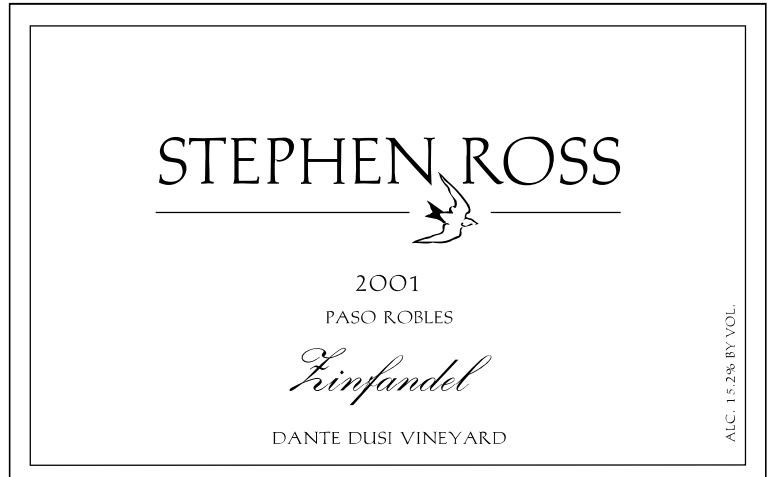
325 cases produced.

2001

PASO ROBLES

ZINFANDEL

DANTE DUSI VINEYARD



- Harvested by hand on September 3, 2001
- Juice analysis; 25.4°Brix, 6.8 g/l T.A., 3.38 pH
- 100% Destemmed, and crushed into an open top 3 ton fermentation tank
- 14 Day *Cuvaison*/Skin contact;
 - 4 Day cold soak @ 50° F
 - 10 Day Fermentation, punched down 4 times per day, peak temperature 85°F
- Aged in French oak barrels 16 months - 30% new French oak, *Taransaud* and *Radoux*, and 70% once- and twice-used barrels
- Clarified by racking two times and a light filtration prior to bottling
- Wine analysis; 15.2% alcohol, 6.2 T.A., 3.64 pH
- Bottled on April 2, 2003

Dante Dusi Vineyard was planted in 1945. The vines are head trained and dry farmed on well-drained gravelly soil. The 2001 growing season was moderate-to-warm with the harvest commencing early in September. Crop yields were very low – around 2 tons per acre – resulting in a very concentrated wine. The winemaking style focuses on balance, fruit flavors, moderate French oak, and a ripe but restrained alcohol level. This is a brilliant, dark ruby and garnet colored Zinfandel with forward red raspberry, cassis, cardamom, rose petal and sweet pea aromas. Not a bashful wine, it has plenty of tannins, yet it is fairly low in acid giving the wine a richness and balance that supports the red fruit flavors. Full and lush, this is a fruit forward style of Zinfandel. .

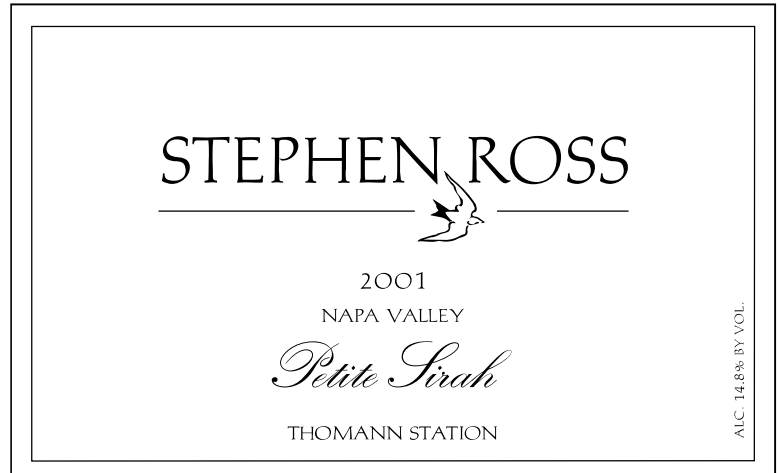
275 cases produced.

2001

NAPA VALLEY

PETITE SIRAH

THOMANN STATION



- Harvested by hand on September 7, 2001
- Juice analysis, 24.6°Brix, 6.8 T.A., 3.64 pH
- 100% destemmed, and crushed into a small, 5-ton fermentation tank
- 17 Day *cuvaison*/skin contact;
 - 6 day cold soak @ 56 °F
 - 8 day fermentation, punched down 4 times per day, peak temperature 92°F
 - 3 day post fermentation and settling
- Aged in French oak barrels 18 months - 33% new French oak, *Tonnellerie Taransaud* and *Radoux* and 67% once and twice used barrels
- Clarified by racking three times
- Wine analysis, 14.8% alcohol, 6.38 grams/liter T.A., 3.76 pH
- Bottled non-filtered on April 5, 2003

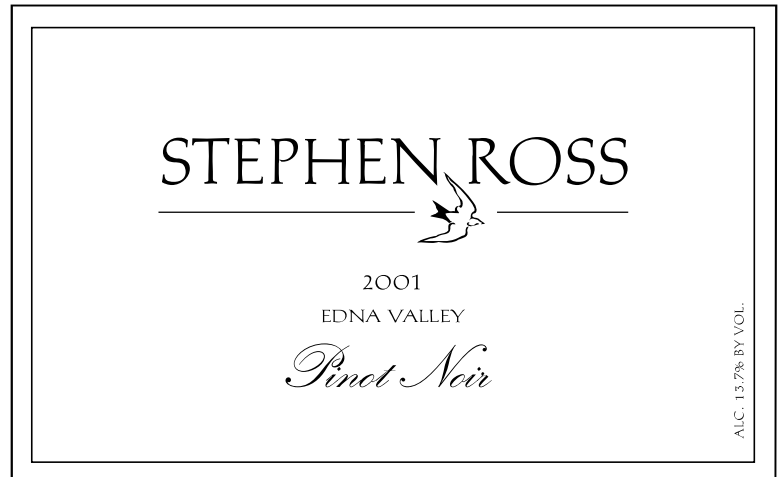
Planted in 1997 from Hayne Vineyard budwood and located in Louis Martini Winery's backyard, this wine demonstrates why in 1968 the most widely planted varietal in the Napa Valley was Petite Sirah. The grapes for Stephen Ross are shipped from the Napa Valley to the winery in San Luis Obispo in a refrigerated truck. Winemaking for this varietal is similar to Pinot Noir winemaking: fermentation in a small stainless steel tank, the cap is punched down by hand, pressing takes place in a small basket press and the wine is aged in Burgundian French oak barrels. The wine is really impressive for its dense, inky purple-black color, and mouth filling soft tannins. It has ripe blue-fruit aromas very much like blueberry and blackberry, with traces of violet flower and black pepper; and it is thick, rich and flavorful on the palate. It is such a showy wine that it may be most appreciated accompanied simply by cheese such as Manchego or Humboldt Fog blue and a baguette.

225 cases produced.

2001

EDNA VALLEY

PINOT NOIR



- Harvested by hand on September 21, 25 and October 10, 2001
- Clones 2A, 115, 777
- Average juice analysis, 23.9° Brix, 6.2 T.A., 3.42 pH
- 100% destemmed, and crushed into small five-ton open top fermentation tanks
- 12 Day *cuvaison*/skin contact;
 - 4 Day cold soak @ 58° F
 - 7 Day fermentation, punched down 3 times per day, peak temperature 90° F
 - 1 Day post fermentation and settling
- Aged in French oak barrels 15 months - 38% new French oak, *François Frères, Tonnellerie Sirugue and Taransaud*, and 62% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis, 13.7% alcohol, 6.38 grams/liter T.A., 3.52 pH
- Bottled unfiltered on January 28, 2003

The 2001 vintage could be described as a “slightly warmer than normal growing season”. Heat summation units, (the sum of the mean monthly temperature above 50° F) were 1,620 degree-days. The University of California at Davis defines the coolest growing region, region I, as less than 2,500 degree-days. Seasonal rainfall preceding the growing season was 27.4 inches, which is slightly above average. The Pinot Noir yield in the Edna Valley was just above average at around 3.5 tons/acre.

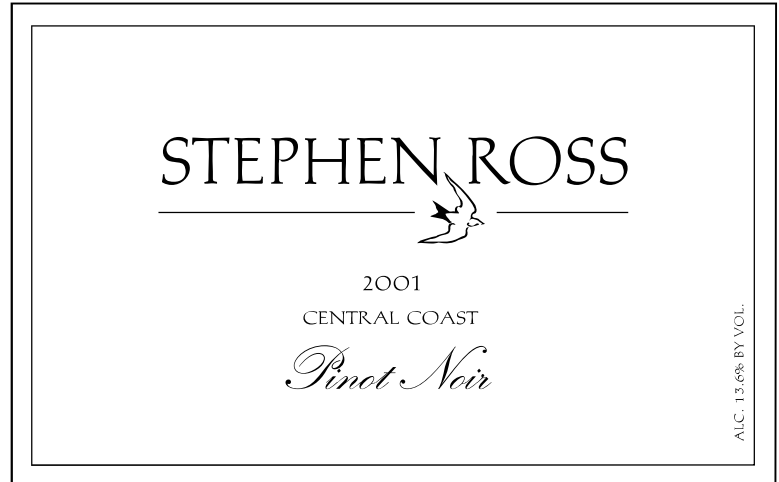
The 2001 Edna Valley Pinot Noir is a blend of three blocks at Edna Ranch and a small portion from Bien Nacido Vineyard. Five-ton open-top tanks were used for fermentation, the cap was punched down by hand. This was the first year that a basket press was used. It yielded very high quality press wine, which was immediately blended with the free run wine. The young wine was settled overnight and racked to barrels for malolactic fermentation and aging. Stylistically, the wine is very extracted. The color is dark ruby and purple, and the flavors are powerful: reminiscent of raspberries, cherries, and subtle oak. It is full bodied, rich with supple textures and it finishes with lingering berry flavors.

773 cases 750 ml, 100 cases 375 ml and 4 cases 1.5 liters produced.

2001

CENTRAL COAST

PINOT NOIR



- Harvested by hand on September 21 and October 10, 2001
- Average juice analysis - 23.8° (Brix, 6.4 T.A., 3.45 pH)
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 15 day *cuvaison*/skin contact;
 - 3 day cold soak @ 50° F
 - 6 day fermentation, punched down 4 times per day, peak temperature 92 °F
 - 6 day post fermentation and settling
- Aged in French oak barrels 12 months - 25% new Sirugue, François Frères, and 75% once- and twice-used barrels
- Racked three times for clarity
- Wine analysis - 13.6% alcohol, 6.75 T.A., 3.41 pH
- Bottled unfiltered on September 16, 2002

The 2001 vintage could be described as having a slightly warmer than normal growing season with moderate rainfall during the previous winter. The Central Coast Pinot Noir is a blend of Edna Ranch and Bien Nacido Vineyard Pinot Noir. The 2001 vintage produced stellar wines and this is a good example, if perhaps being in a lighter, more elegant style. Aromatically, it has fresh forward fruit, raspberry, cherry, cola, rose petal, coriander, and white pepper. To the eye it has a clear dark ruby hue. On the palate the wine is light with smooth silky tannins, and a lingering fruity finish.

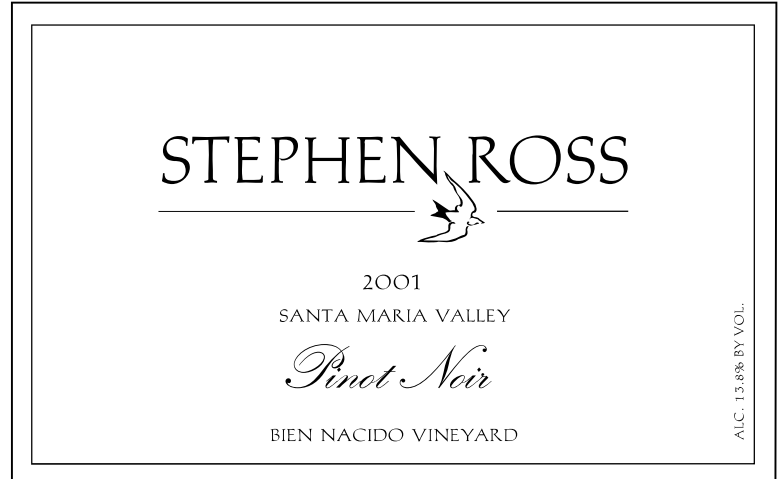
195 cases produced.

2001

SANTA MARIA VALLEY

PINOT NOIR

BIEN NACIDO VINEYARD



- Harvested by hand on September 21, 2001
- Block G, Clone 5
- 100% destemmed, and crushed into open top 5-ton fermentation tanks
- 15 day *cuvaison*/skin contact;
 - 3 day cold soak @ 50 °F
 - 6 day fermentation, punched down 4 times per day, peak temperature 92 °F
 - 6 day post fermentation and settling
- Aged in French oak barrels 12 months - 40% new *Sirugue, François Frères* and *Taransaud*, and 60% once-used
- Racked three times for clarity
- Wine analysis – 13.8% alcohol, 6.15 T.A., 3.47 pH
- Bottled unfiltered on September 16, 2002

The 2001 vintage could be described as having a slightly warmer than normal growing season with moderate rainfall during the previous winter. Production of this wine quadrupled at *Stephen Ross* as the contracted area grew from 2 rows to 14 rows in block G. This was the first year for vineyard manager Chris Hamel at Bien Nacido, and to his credit he did a great job. Mother Nature gave us a slightly higher than average crop size. However, by shoot positioning and cluster thinning to one cluster per shoot, we ended up with a slightly lower than average crop size, around 2.3 tons per acre. The wine is very aromatic with aromas of cherries, raspberries, and the Vineyard's trademark white pepper spiciness. This is a rich Bien Nacido Pinot Noir with plenty of flavor and elegant tannins.

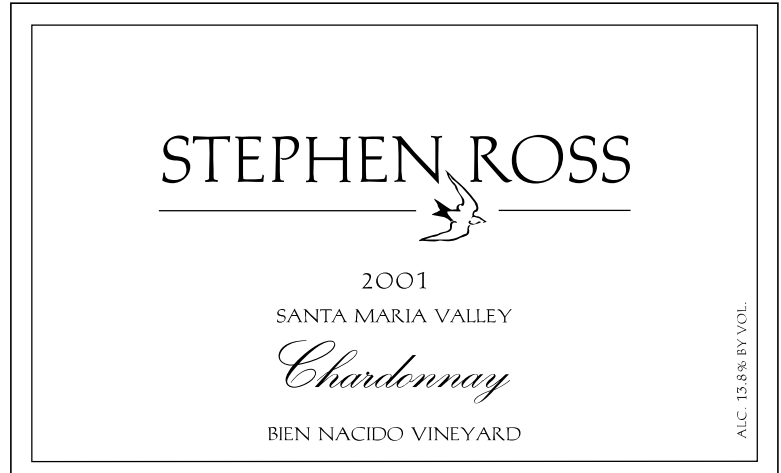
596 cases produced.

2001

SANTA MARIA VALLEY

CHARDONNAY

BIEN NACIDO VINEYARD



- Harvested by hand on October 4, 2001
- Juice analysis, 24.3°Brix, 8.55 grams/liter T.A., 3.26 pH
- Whole cluster pressed, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation.
- 100% barrel fermented and 100% malolactic fermentation
- 33% new French oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 67% once-used barrels
- Fined lightly with isinglass and bentonite
- Wine analysis, 13.8% alcohol, 6.8 grams/liter T.A., 3.11 pH
- Bottled on January 28, 2003

This wine demonstrates why the Santa Maria Valley is such a great place to grow Chardonnay. The 2001 vintage could be described as a “slightly warmer than normal growing season”, with above average rainfall during the winter preceding the growing season. The crop size was moderate at three tons per acre and the grapes had sufficient hang-time to develop pronounced varietal flavors. In the cellar the wine matured *sur lies* for 12 months in barrels, and then was racked to a small stainless steel tank to commingle and settle clear. In describing the wine, it is brilliant in appearance and pale straw in color. The aroma is much like pineapple, honey-butter, wet stones, nutmeg and baked pastries. It has textures more similar to a European/Burgundian wine in that it has refreshing acidity and moderate levels of French oak; while leaning more toward Californian in its ripeness with moderate alcohol. This is a great food wine, making a good match for risotto and spring vegetables or cassoulet with duck.

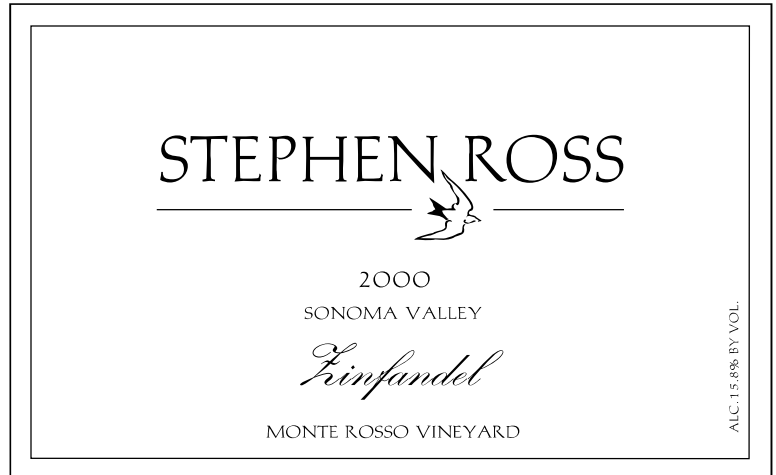
292 cases produced.

2000

SONOMA VALLEY

ZINFANDEL

MONTE ROSSO VINEYARD



- Harvested by hand on September 20, 2000
- Juice analysis; 27.5° brix, 8.55 g/l T.A., 3.38 pH
- 100% destemmed, and crushed into two 1.5 ton open-top tanks
- 24 day *cuvaison*/skin contact;
 - 4 day cold soak @ 50° F
 - 20 day fermentation, punched down 3 times per day, peak temperature 85 °F
- Aged in French oak barrels 15 months - 40% new French oak, *Sirugue, Taransaud and Radoux*, and 60% once- and twice-used barrels
- Clarified by racking three times
- Wine analysis; 15.8% alcohol, 6.15 T.A., 3.55 pH
- Bottled unfiltered on January 18, 2002

The Monte Rosso Vineyard Zinfandel vines were planted in 1885. The parcel where the *Stephen Ross* Zinfandel was grown has grand old vines looking more like small fruit trees with massive trunks. The vineyard has been managed and owned by the Louis Martini family since 1936. Crop yields were low in 2000 — around 1.1 ton per acre — and the growing season was generally cool. Harvest took place early in the morning, and the grapes were transported to the winery in a refrigerated truck. This is the fourth year of producing a Monte Rosso Zinfandel at *Stephen Ross* and this one reached the highest level of ripeness and flavor development. It could be described as a blockbuster at 15.8% alcohol, but there are good levels of tannin, acid, and oak to yield a balanced and generous wine. It is a classic example of Monte Rosso Zinfandel showing flavors of raspberry, briar, and black pepper. Hearty fall and winter dishes are excellent matches for this wine.

172 cases produced.