

FLYING CLOUD

WINERY

2015
ZINFANDEL
PASO ROBLES

Varieties:	87% Zinfandel (Primitivo clone), 13% Petite Sirah
Vineyard:	Zinfandel - Double Black Vyd., Petite Sirah - Blind Faith Vyd.
Harvest:	September 30, 2015
Oak:	100% de-stemmed into 5-ton temperature controlled stainless steel tanks
Alcohol:	14.5%
pH:	3.59
Titrateable Acidity:	6.07g/L
Bottling:	312 Cases; August 10, 2016
Suggested Retail:	\$20

Primitivo is an Italian clone of Zinfandel and produces excellent wines when grown a warm region such as the San Miguel District of Paso Robles. Both the Double Black Vineyard Primitivo and Blind Faith Vineyard Petite Sirah are organically farmed.

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (85 - 90 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 - 95 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. The Zinfandel yields were low in 2015 at 1.5 tons/acre.

Classic Bordeaux winemaking techniques were used in making this wine; cold soak for several days, regular pump-over in stainless steel tanks, pressed with a state-of-the-art stainless steel basket press and aged in French oak barrels. Our winemaking style focuses on balance, fruit flavors, limited use of new French oak barrels, and a ripe but restrained alcohol level.



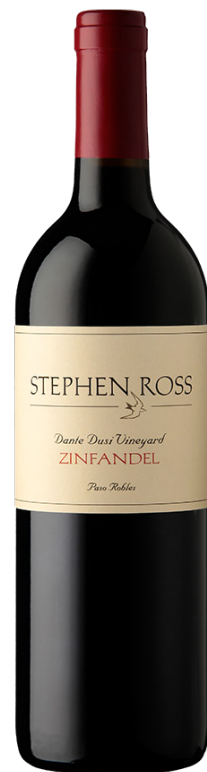
This is an elegant style of Zinfandel with up front crazy aromas of boysenberry and other small blue fruits. On the mouth, there is a nice balance between the fine tannins and wonderful acidity. It finishes with silky youthful tannins.

Vineyard:	100% Dante Dusi Vineyard
Harvest:	September 6th, 2015
Fermentation:	100% destemmed, 3 day cold soak @ 55 °F, 10 day fermentation
Oak:	20% new Francois Freres French oak barrels, 75% 1-4 yr old barrels for 11 months
Alcohol:	14.5%
pH:	3.44
Titrateable Acidity:	6.45g/L
Bottling:	219 Cases, December 7th, 2016
Suggested Retail:	\$36

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 quiet 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 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (85 - 90 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 - 95 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. The Zinfandel yields were low in 2015 at 1.5 tons/acre.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, 20% whole clusters, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels. Our wine-making style focuses on balance, fruit flavors, limited use of new French oak barrels, and a ripe but restrained alcohol level.



This is an elegant style of Zinfandel with up front aromas of cranberry, cherry, fresh cigar, chocolate and a subtle smokiness. On the mouth, note the impeccable balance between the use of French oak barrels, 20% whole cluster fermentation, and great acidity. It finishes with silky youthful tannins.

FLYING CLOUD

WINERY

2015
SAUVIGNON BLANC
CENTRAL COAST

Varieties:	91% Sauvignon Blanc and 9% Albariño
Vineyard:	47% Oliver's Vyd., 44% Los Ositos Vyd., 9% Spanish Springs Vyd.
Harvest:	September 10, 11 and 14, 2015
Oak:	50% whole cluster, aged in small stainless steel tanks
Alcohol:	13.5%
pH:	3.36
Titrateable Acidity:	5.90g/L
Bottling:	612 Cases; March 14, 2016
Suggested Retail:	\$20

This is our inaugural release of Flying Cloud Sauvignon Blanc and we couldn't be more proud. In fact the entire line of Flying Cloud wines underwent a package change in 2015 with a new label for each variety. This is our white Flying Cloud wine and it stands beside the reds, Cabernet Sauvignon, Zinfandel and Aviator.

Our Sauvignon Blanc embraces the modern equipment at our winery; grapes are pressed in a state-of-the-art membrane tank press, about half of the fruit is gently crushed and held for 2 to 3 hours on skins to extract more flavor, and then pressed. The juice is chilled in stainless steel tanks, racked the following day to stainless steel tanks for cold fermentation and aging. This is an oak free and a malo-lactic fermentation free wine.

The 2015 growing season was defined by the continuation of a four year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for our winery. In general the yields were low in 2015...about half of normal.



Light on its feet, the wine has a delicate, but well put together framework. It is very pale yellow in color and has delicate aromatics of watermelon rind, lime zest and white peach. The mouth is impeccably balanced, with a light body and moderate alcohol, clean and crisp acidity, and lingering passion fruit and guava flavors.

STEPHEN ROSS

WINE CELLARS

2015 ROSÉ
of PINOT NOIR
EDNA VALLEY

Vineyard:	100% Stone Corral Vineyard
Harvest:	August 25, 2015
Fermentation:	Whole cluster pressed very slow, juice chilled and settled overnight
Oak:	100% Stainless steel
Alcohol:	13.5%
pH:	3.42
Titrateable Acidity:	6.60g/L
Bottling:	119 Cases, March 10, 2016
Suggested Retail:	\$24

Our Rosé of Pinot Noir comes from a 10 row section of Pinot Noir clone 2A (Wädenswil, Switzerland) in block 5 at Stone Corral Vineyard. The fruit is handpicked at night under lights, so it is cold when it arrives at the winery during the early morning hours. Whole clusters are put directly into our membrane tank press and gently squeezed very slow (four hours) without rotating the press to mimic how Champagne juice is made. This yields extremely light colored juice, which is very low in tannins and very high in aromatics. The juice is settled overnight, racked off its lees, fermented cold in stainless steel, aged in a stainless steel tank and does not undergo malolactic fermentation.

The 2015 growing season was defined by the continuation of a four year draught, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general the yields were low in 2015, although the particular area at Stone Corral Vineyard where the Rose is grown has higher yields at just over 3.25 tons/acre.



Our Rosé is particularly light in color, imagine the hue of the palest pink garden rose. When I taste this wine I imagine wonderful moments from my past, a cool evening at the county fair and the aroma of cotton candy, my grandmothers cherry pies, a tour of the Jelly Belly factory. The wine's aromas are quite inviting and pure in their expression, strawberry, cherry and floral. Think verve, refreshing on the palate with lovely flavors and crisp acidity. Stephen R. Dooley 3/18/16

Vineyard:	95% Escolle Vineyard, 5% Stone Corral Vineyard
Harvest:	August 27, 2015
Fermentation:	20% whole cluster, 80% de-stemmed, 4 ton refrigerated stainless steel tanks
Oak:	French oak barrels 11 months, 26% new French oak
Alcohol:	13.5%
pH:	3.80
Titrateable Acidity:	5.48g/L
Bottling:	430 Cases, August 9, 2016
Suggested Retail:	\$30

This is our sixth vintage in which we produced a Santa Lucia Highlands Pinot Noir. The wine is driven by the expressive fruit characteristics from Escolle Vineyard, located in the northern portion of the Santa Lucia Highlands AVA, and complemented with silky textures and intensity from Stone Corral Vineyard, located in the Edna Valley. Escolle Vineyard is located on the east facing hillsides on the west side of the Salinas Valley near the town of Gonzales.

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rain-storm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4, and the earliest finish of harvest on September 30 for Stephen Ross. In general the yields were moderate in 2015 at 3 tons/acre.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press, and aged in Burgundian barrels.



This is Pinot Noir at its best, elegant and balanced with a pure Pinot Noir fruit expression. Pretty aromatics of black cherry, white pepper and sage defined the nose, while on the palate there is a rich core of red berry fruitiness. Classic Pinot Noir in terms of moderate fine tannins, lingering cherry flavor and impeccable balance.

Vineyard:	60% block 1, clone 2A, 20% block 3, clone 777 and 20% block 4, clone 777
Harvest:	September 1, 2015
Fermentation:	68% whole clusters, 38% destemmed into 4.5 ton open top fermentation tanks
Oak:	Aged 15 months - 60% new French Oak, 40% used French Oak barrels
Alcohol:	13.5%
pH:	3.64
Titrateable Acidity:	5.85g/L
Bottling:	107 Cases, December 21, 2016
Suggested Retail:	\$60

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley AVA. In 2015 we chose our best five barrels for our Stone Corral Vineyard Pinot Noir.

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in an East-West orientation and is open to the Pacific Ocean to the West; it lies on Southern California at 35 degrees latitude and therefore receives lots of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. The yields were low in 2015 at 1.9 tons/acre.



This is the best Pinot Noir we produced in 2015. The wine is quite deep in its ruby garnet hues, with aromas that are reminiscent of forest floor, rose petals, black cherry, and nutmeg...it is rich and full on the palate with soft acidity and lingering small red berry notes on the finish.

Vineyard:	100% Stone Corral Vineyard, Edna Valley
Harvest:	September 1, 2015
Fermentation:	20% whole cluster, 80% de-stemmed into 1.5 ton and 4.5 ton open top tanks
Oak:	33% new French oak barrels, 67% neutral French oak barrels
Alcohol:	13.5%
pH:	3.78
Titrateable Acidity:	5.85g/L
Bottling:	551 Cases, August 10, 2016
Suggested Retail:	\$36

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley.

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in an East-West orientation and is open to the Pacific Ocean to the West; it lies in Southern California at 35 degrees latitude and therefore receives lots of sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean.

The 2015 growing season was defined by the continuation of a five year drought: moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general, the yields were low in 2015 at 1.9 tons/acre.

Classic Burgundian methods of winemaking were used in making this wine; open top stainless steel fermenters, punch downs by hand, indigenous yeast and bacteria, pressed with a modern stainless steel basket press, aged in French oak barrels and put into bottle without filtration.

Color is quite dark, ruby hued, and dense. The nose is quite up front with aromas of briar, savory dried herbs, forest floor, blackberry and allspice. On the palate there is an exquisite balance. It's full and lush, soft in terms of acidity, and the flavors echo the nose.



Vineyard:	100% Escolle Vineyard, French clone 236
Harvest:	Harvested and sorted by hand on August 27, 2015
Fermentation:	20% whole clusters, fermented in 4.5-ton open-top stainless steel tanks
Oak:	Aged in French oak barrels 15 months - 40% new Tonnellerie Sirugue
Alcohol:	13.5%
pH:	3.52
Titrateable Acidity:	6.83g/L
Bottling:	101 Cases, December 21, 2016
Suggested Retail:	\$42

Escolle Vineyard is located at the northern end of the Santa Lucia Highlands appellation, 400 feet above sea level with north-south row orientation. This is a cool growing area with morning sun and cool maritime breezes in the afternoon. Soils consist of Chualar sandy loam which allows for great root distribution and development. Honoré Escolle purchased this summer property for his family in 1878.

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Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels.



This 2015 is quite dark, ruby-black in color. The nose is youthful and brings notes of dark cherry, plum, cassis, coffee, dark chocolate, cherry pie and subtle hints of oak with vanilla bean and allspice. The long finish is all finesse, with balanced and integrated acid and refined tannins.

2015

PINOT NOIR, BIEN NACIDO

SANTA MARIA VALLEY

99 Cases | Bottled December 21, 2016

Suggested Retail: \$42

VINEYARD

Bien Nacido Vineyards are 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 an exceptional place to grow Pinot Noir. The valley spans in an East-West orientation and is open to the Pacific Ocean to the West where regular summer-time afternoon cool breezes from the ocean are borne; it is located at 34 degrees latitude and receives lots of bright sunlight.

VINTAGE

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general the yields were low in 2015 at 1.9 tons/acre.

WINEMAKING

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels

Vineyard:

Bien Nacido Block G

Dijon clone 667

Harvest:

August 18, 2015. Harvested and sorted by hand

Fermentation:

20% whole clusters, in 1.5 ton open-top stainless tanks

Oak:

Aged in French oak barrels for 15 months

50% new *François Frères* barrels.

Alcohol:	pH:	T.A.:
13.7%	3.67	6.00g/L



TASTING NOTES

This is Bien Nacido at its best. Deep dense ru-by-purple color. Baked cherries, touch of nutmeg, butter and brown sugar aromas. The palate is fully extracted, medium body, bright notes on the acidity, lingering cherry pie and woody flavor notes.

STEPHEN ROSS

WINE CELLARS

2015 PINOT GRIS
SPANISH SPRINGS VINEYARD
SAN LUIS OBISPO

Vineyard:	100% Spanish Springs Vineyard
Harvest:	August 10, 2015
Fermentation:	Whole cluster pressed, juice chilled and settled overnight
Oak:	100% Stainless Steel
Alcohol:	13.5%
pH:	3.36
Titrateable Acidity:	6.38g/L
Bottling:	65 Cases, March 10, 2016
Suggested Retail:	\$22

This is a really cool climate vineyard due to its close proximity to the Pacific Ocean at Pismo Beach. It is two miles inland from the ocean in a small meandering narrow canyon called Price Canyon. The vines cover rolling hills, some at the bottom of. The soils are sandy loam, further evidence of its close proximity to the nearby beach.

The 2015 growing season was defined by the continuation of a four year draught, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September.

This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general the yields were low in 2015, and at Spanish Springs Vineyard the yields were low at just over 1.5 tons/acre.



This Pinot Gris (aka Pinot Grigio) was fermented cold (54 °F) in stainless steel, aged in a stainless steel tank sur lies, and did not undergo malolactic fermentation. It is faint yellow-straw in color, and has aromas of fig, cinnamon, almond and lime zest. This is an aromatic wine, lean with bright acidity, ripe fruit richness, and has mineral and lingering exotic fruit flavors with a crisp, fresh finish.

STEPHEN ROSS

WINE CELLARS

2015 GRENACHE BEE SWEET VINEYARD EDNA VALLEY

Vineyard:	100% Bee Sweet, Edna Valley
Harvest:	September 18, 2015
Fermentation:	12% whole cluster, 88% destemmed into 3-ton open-top refrigerated stainless steel
Oak:	Aged in 35% new <i>Francois Freres</i> French oak barrels
Alcohol:	14.5%
pH:	3.45
Titrateable Acidity:	5.55 g/L
Bottling:	123 Cases, December 21, 2016
Suggested Retail:	\$36

This is our fourth bottling of Grenache, and our second Grenache from Bee Sweet Vineyard. This relatively new vineyard is located 5 miles from the Pacific Ocean and features rolling hills and Tierra series soil...deep, moderately well drained soils that formed in alluvial materials from sedimentary rocks. The climate is Mediterranean, defined by cool (75 – 80 degrees F) dry summers, and rainy winters with 20 inches of rain annually on average.

The 2015 growing season was defined by the continuation of a five-year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general, the yields were moderate in 2015 at 3 tons/acre.

The winemaking process follows the techniques used in Burgundy; cold soak for a few days, pump-overs during the beginning of fermentation and toward the end of fermentation, punched down in open top tanks throughout fermentation, pressed with a state-of-the-art stainless steel basket press and aged in French oak barrels.



Fresh and racy, this medium to full bodied red offers dried red berries, black tea, forest floor alongside hints of wet stone and peach pit. Beautiful deep magenta color with well-balanced lively tannins and a core of cherry pie, crushed rose petals and slate flavors on the finish.

2015 Cabernet Sauvignon

Paso Robles

2015
FLYING CLOUD
CABERNET SAUVIGNON
PASO ROBLES

Vineyard:	41% Jack Knife, 35% Blind Faith, 24% Double Black
Harvest:	September 5, 23, 25 and 28, 2015
Fermentation:	15 day skin cluster, fermentation in small stainless-steel tanks
Oak:	Aged in four-year old French oak barrels for 14 months.
Alcohol:	13.5%
pH:	3.64
Titrateable Acidity:	5.93 g/L
Bottling:	1,693 Cases, December 7 and 21, 2016
Suggested Retail:	\$20

Flying Cloud is produced at Stephen Ross Wine Cellars. For winemaker Stephen Ross Dooley, the variety Cabernet Sauvignon invokes fond memories of his first decade of producing wine in the Napa Valley, at Louis M. Martini winery during the early eighties. Stylistically, the wine is hearty and balanced with pleasing aromas and flavors characteristic of the variety, with a sense of place or terrior, and has supple fine tannins. The name Flying Cloud pays tribute to the Eden Prairie airport in Mr. Dooley's home state of Minnesota.

This Cabernet Sauvignon was made using classic Bordeaux methods of production: the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over daily during the peak of fermentation, two weeks of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for thirteen months.

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (85 - 90 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 - 95 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross.



This is a deeply colored, purple-hued red wine with a lot of nice aromas...classic scents of red currant and blackberry with subtle notes of sage and coriander. This is a food friendly Cabernet Sauvignon with gentle, fine tannins and a lingering finish of small dark-red berries.

Vineyard:	37% Greengate, 30% Fire Peak, 22% Jespersen, 7% Bien Nacido, 4% Matthews
Harvest:	September 3, 4, 17, 19, & 24 2015
Fermentation:	100% Barrel and 100% malolactic fermentation
Oak:	30% new Tonnellerie Sirugue French oak barrels, 70% 1-3 year old French oak
Alcohol:	13.8%
pH:	3.62
Titrateable Acidity:	5.70g/L
Bottling:	561 Cases, August 9, 2016
Suggested Retail:	\$25

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a northeast-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general, the yields were moderate in 2015 at 3 tons/acre.

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malo-lactic fermentation, lies stirring, and sur lie aging for nine months in French oak barrels.



This wine is sunshine yellow and brilliantly clear to the eye. The aromas are a plethora of lemon zest, guava nectar, vanilla bean, and Bartlett pear. This is a beautiful rendering of several Edna Valley vineyards with a refreshing acidity you would expect from this cool appellation. The flavors lean toward lemon custard, nutmeg, and fresh cut pear.

Vineyard:	100% Bee Sweet Vineyard
Harvest:	September 3, 2015
Fermentation:	100% Barrel and 100% malolactic fermentation
Oak:	50% new Tonnellerie Sirugue French oak barrels, 50% 3 year old French oak
Alcohol:	13.8%
pH:	3.57
Titrateable Acidity:	5.48g/L
Bottling:	55 Cases, August 9, 2016
Suggested Retail:	\$36

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a northeast-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general, the yields were moderate in 2015 at 3 tons/acre.

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malo-lactic fermentation, lies stirring, and sur lie aging for nine months in French oak barrels.



Light in color, straw. One of our favorite Chardonnays from the 2015 vintage. The nose has lemon zest, brioche, a hint of butterscotch, honey, white peach, and mango. The mouth has nice balance, full and rich, with a lingering pear taste and buttery notes. A ripe Chardonnay with lovely French oak nuances.

Vineyard:	100% Bien Nacido Vineyards, Clone 17/Robert Young
Harvest:	Harvested by hand on September 7, 2015
Fermentation:	Whole cluster pressed, juice chilled and settled overnight, Clarified juice racked to barrels, and inoculated for fermentation
Oak:	100% barrel fermented and 100% malolactic fermentation, 37% new French oak
Alcohol:	14.2%
pH:	3.46
Titrateable Acidity:	6.15 g/l T.A.
Bottling:	97 cases produced, Bottled non-filtered on August 9, 2016
Suggested Retail:	\$36

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 summer-time 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 2015 growing season was defined by the continuation of a four year draught, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general the yields were moderate in 2015 at about 3.5 tons/acre.

Classic Burgundian winemaking methods were used in making this wine, grapes with high acidity, barrel fermented, full malo-lactic fermentation, no filtration and sur lie aging for 10 months.

Lemon custard, mace, nutmeg and nectarine. The mouth is bright, has energy/verve and flavors reminiscent of apple, brioche, and vanilla. Full bodied, creamy and mineral.



FLYING CLOUD WINERY

2015 AVIATOR
SAN LUIS OBISPO COUNTY

Varieties:	36% Pinot Noir, 24% Zinfandel, 22% Grenache and 18% Petite Sirah
Vineyard:	Edna Valley Pinot Noir and Grenache, Paso Robles Zinfandel and Petite Sirah
Oak:	Aged in two to four-year old French oak barrels for 15 months
Alcohol:	14.5%
pH:	3.64
Titrateable Acidity:	5.78g/L
Bottling:	202 Cases, December 7, 2017
Suggested Retail:	\$20

Flying Cloud is produced at Stephen Ross Wine Cellars, and the name Flying Cloud pays tribute to the Eden Prairie airport in winemaker Stephen Ross Doolley's home state of Minnesota.

The Aviator blend was made using classic Burgundian methods of production; the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over and punched down daily during the peak of fermentation, 12 to 14 days of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fifteen months.

The 2015 growing season was defined by the continuation of a five year drought, moderate temperatures (85 - 90 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 - 95 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross.



Gorgeous color, an appealing aroma and, above all, a balanced mouthfeel with fine delicious tannins...this wine has it all. And to add to that there are scents of rose petals, briar wood and raspberry. Dark ruby, cherry, vanilla, almond paste, crushed green wild things, black tea. Smooth tannins, heft from the Petite Sirah, great balance, food friendly, complex and integrated.

Vineyard:	100% Jespersen Ranch, Edna Valley
Harvest:	September 4, 2015
Fermentation:	Whole cluster pressed, juice chilled and settled overnight; no malolactic
Oak:	100% Stainless steel
Alcohol:	13.5%
pH:	3.60
Titrateable Acidity:	6.30g/L
Bottling:	195 Cases, March 10, 2016
Suggested Retail:	\$24

This is our sixth release of Albarino from this relatively new Edna Valley vineyard, Jespersen Ranch. 2014 was the sixth year of grape production at the vineyard; the vines were planted in 2007. The site is located 3 miles from the Pacific Ocean and features rolling hills and rich black silt-clay soil. The climate is Mediterranean, defined by cool dry summers, and winters with moderate rainfall.

We have worked with Jespersen Ranch since the inception of the vineyard, giving advice on vineyard development and grape varieties appropriate for the site. Although the vineyard is planted primarily to Pinot Noir and Chardonnay, there are small amounts of other varieties planted such as Albariño. The wine was made in a way to emphasize and preserve the aromatic components developed in the vineyard. Perhaps more unique to Albariño is the broad mid-palate giving richness to the wine and its lively finish with an abundance of fresh acidity.

The 2015 growing season was defined by the continuation of a four year draught, moderate temperatures (74 degrees F) during the Spring and Summer, a bizarre rainstorm in July dropping 2 inches of rain, and relentless waves of warm weather (90 degrees F) during harvest in late August and September. This marks the earliest start of harvest, August 4 and the earliest finish of harvest on September 30 for Stephen Ross. In general the yields were moderate in 2015 at about 4 tons/acre.



This may be our best Albariño yet. It is radiantly clear and light in color. Aromas are of white figs, nutmeg, and freshly cut Braeburn apples. It has a silky smooth, lean mid-palate and refreshing crisp flavors with a bright, clean finish.

Vineyard:	100% Dante Dusi Vineyard, Paso Robles
Harvest:	September 10, 2014
Fermentation:	20% whole cluster/80% de-stemmed into 2.5-ton open-top stainless steel tanks
Oak:	11 months; 25% new <i>Francois Freres</i> French oak barrels
Alcohol:	14.4%
pH:	3.43
Titrateable Acidity:	5.93g/L
Bottling:	209 Cases, August 20, 2015
Suggested Retail:	\$32

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.

In 2014, the big story in Paso Roble was the continuation of a three-year drought. Budbreak was early due to a lack of winter rain and sunny skies. This was followed by a moderate summer in terms of temperatures, and an early compressed harvest. Hang time was excellent as the entire growing season was shifted early by two to three weeks. As a result of the dry conditions, berry size and yields were lower, and that lead to wines with very concentrated flavors and tannins.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, 20% whole clusters, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels. Our winemaking style focuses on balance, fruit flavors, limited use of new French oak barrels, and a ripe but restrained alcohol level.



This is an elegant style of Zinfandel with up front aromas of cranberry, cherry, fresh cigar, chocolate and a subtle smokiness. On the mouth, note the impeccable balance between the use of French oak barrels, 20% whole cluster fermentation, and great acidity. It finishes with silky youthful tannins.

Vineyard:	85% Olsen Ranch, 15% Stone Corral Vineyard
Harvest:	September 15 and 16, 2014
Fermentation:	100% destemmed, and crushed into 5-ton refrigerated stainless steel tanks
Oak:	10 months; 29% new <i>Tonnellerie D'Aquitaine, Sirugue</i> and <i>Francois Freres</i>
Alcohol:	13.5%
pH:	3.43
Titrateable Acidity:	5.78g/L
Bottling:	790 Cases, July 27, 2015
Suggested Retail:	\$25

This is our fifth vintage in which we produced a Santa Lucia Highlands Pinot Noir. The wine is driven by the expressive fruit characteristics from Olsen Ranch, located in the southern portion of the Santa Lucia Highlands AVA, and complemented with silky textures and intensity from Stone Corral Vineyard located in the Edna Valley. Olsen Ranch is located on the east facing hillsides on the west side of the Salinas Valley near the towns of Greenfield and Soledad.

2014 was another outstanding growing season for the Santa Lucia Highlands. Following a dry sunny winter, bud break was earlier than normal, and with a warm summer, especially warmer than average nighttime temperatures, the start and finish of harvest was early by one to two weeks. Yields were normal at about 3.5 tons per acre, and quality was superb.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.



On tasting, this is a deeply colored, crimson hued wine with brilliant clarity. The aromas emerge gracefully from the glass, a gentle wine with scents reminiscent of dried rose petal and cherries. It is a very pretty wine with fine textures and a seductive, alluring appeal.

Vineyard:	100% Stone Corral Vineyard; 50% clone 2A; 50% clone 777
Harvest:	August 29 and September 5, 2014
Fermentation:	20% whole clusters, 80% destemmed into 4.5-ton open top refrigerated fermentation tanks
Oak:	15 months; 50% new <i>Tonnellerie François Frères</i> French oak barrels
Alcohol:	14.2%
pH:	3.61
Titrateable Acidity:	5.62g/L
Bottling:	106 Cases, November 24, 2015
Suggested Retail:	\$56

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley. In 2014 we chose our best five barrels for our Stone Corral Vineyard Pinot Noir.

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in an East-West orientation and is open to the Pacific Ocean to the West; it lies in Southern California at 35 degrees latitude and therefore receives lots of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather, grape yields were slightly above average of 2.5 tons/acre. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and excellent tannin maturity.



We consider this our flagship wine. In the glass this wine has a dense deep ruby-red color and excellent clarity. The nose is reminiscent of rose petals, dark plums, mahogany and forest floor. For lack of a better word, “yummy” comes to mind after taking a sip...it has seamless textures and fresh bing cherry flavors. The wine is very youthful, and has a lovely balance of moderate acidity, ripe flavors and fine tannins...it will benefit from age in the bottle.

STEPHEN ROSS

WINE CELLARS

2014 PINOT NOIR

EDNA VALLEY

ESTATE BOTTLED

Vineyard:	100% Stone Corral Vineyard, Edna Valley
Harvest:	August 29 - September 5, 2014
Fermentation:	20% whole cluster, 80% de-stemmed into two-ton and five-ton open top tanks
Oak:	11 months; 26% <i>Tonnellerie François Frères, Tonnellerie D'Aquitaine and Tonnellerie Sirugue</i>
Alcohol:	13.5%
pH:	3.61
Titrateable Acidity:	5.55g/L
Bottling:	1,344 Cases, August 20, 2015
Suggested Retail:	\$32

This is the sixth vintage of Edna Valley Pinot Noir produced by Stephen Ross in which all of the fruit came from our estate property, Stone Corral Vineyard. The vineyard was planted in 2001, and is now coming into maturity, producing full bodied wines with dark red fruit flavors.

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 sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather, grape yields were slightly above average at 3.5 tons/acre. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and excellent tannin maturity.



Color is quite dark, ruby hued, dense or opaque. The nose is quite up front with aromas of briar, savory dried herbs, forest floor, blackberry and allspice. On the palate there is an exquisite balance, it's full and lush, soft in terms of acidity, and the flavors echo the nose. Quite concentrated and reflects four years of drought.

Vineyard:	100% Chorro Creek Vineyard; Clone 2A (Wädenswil)
Harvest:	September 18, 2014
Fermentation:	25% whole cluster, 75% destemmed fruit into 1.5-ton stainless steel open-top tanks
Oak:	14 months; 33% new <i>Tonnellerie D'Aquitaine</i> French oak barrels
Alcohol:	13.5%
pH:	3.59
Titrateable Acidity:	6.00g/L
Bottling:	144 Cases, November 25, 2015
Suggested Retail:	\$42

Chorro Creek Vineyard lies just above Chorro Creek, along the eastern base of Hollister Peak in southern San Luis Obispo County. It is located 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 under three miles from the ocean.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only nine inches, and this vineyard continues to suffer from a lack of water. Grape yields are quite low at less than one ton/acre.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in an open top fermentation tank, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels.



This is a great example of a vineyard which suffers and produces wonderful wine. The vines struggle from a lack of water, but the wine they produce is really extraordinary. The color is deep garnet-ruby, and the aromas are quite enticing; small red fruits, raspberry and cherry with a fascinating white pepper spiciness. Some of the words that come to mind regarding the palate are seamless, integrated, yummy, rich, sweet fruit, dark red fruits and dark chocolate. It's really difficult to stop tasting this wine...
enticing.

STEPHEN ROSS

WINE CELLARS

2014 PINOT NOIR BIEN NACIDO VINEYARDS SANTA MARIA VALLEY

Vineyard:	100% Bien Nacido Vineyards, Block G, Dijon clone 667
Harvest:	August 29, 2014
Fermentation:	20% whole clusters, fermented in 1.5-ton open-top stainless steel tanks
Oak:	11 months; 25% new <i>François Frère</i>
Alcohol:	13.5%
pH:	3.50
Titrateable Acidity:	5.70g/L
Bottling:	183 Cases, November 24, 2015
Suggested Retail:	\$42

Bien Nacido Vineyards are 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 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; it is located at 34 degrees latitude and receives a lot of bright sunlight.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather, grape yields were slightly above average at 2.5 tons/acre. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and excellent tannin maturity.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels.



The wine is a beautiful ruby red, showing hints of white pepper on the nose, full of red fruits, cherry and rose petals. The Pinot Noir has elegant, refined tannins that are balanced with forgiving acidity. A classic style with suppleness and nuances. Drink now through 2020.

Vineyard:	100% Sierra Madre Vineyard
Harvest:	September 29, 2014
Fermentation:	Whole cluster pressed, juice chilled and settled overnight
Oak:	100% Stainless Steel
Alcohol:	13.5%
pH:	3.38
Titrateable Acidity:	5.70g/L
Bottling:	188 Cases, March 14, 2015
Suggested Retail:	\$20

Sierra Madre Vineyard is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Sierra Madre were planted in 1973, however, the entire vineyard was replanted to the latest rootstock and clonal selections in 1998. 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, occurs 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 lots of bright Southern California sunlight.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather, grape yields were slightly above average at 3.5 tons/acre. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and moderate acidity.



This Pinot Gris (aka Pinot Grigio) was fermented cold (54 °F) in stainless steel, aged in a stainless steel tank sur lies, and did not undergo malolactic fermentation. It is faint yellow-straw in color, and has aromas of fig, cinnamon, almond and lime zest. This is an aromatic wine, lean with bright acidity, ripe fruit richness, and has mineral and lingering exotic fruit flavors with a crisp, fresh finish.

STEPHEN ROSS

WINE CELLARS

2014 GRENACHE BEE SWEET VINEYARD EDNA VALLEY

Vineyard:	100% Bee Sweet, Edna Valley
Harvest:	October 9, 2014
Fermentation:	20% whole cluster, 80% destemmed into 3-ton open-top refrigerated stainless steel
Oak:	Aged in 35% new <i>Francois Freres</i> French oak barrels
Alcohol:	14.5%
pH:	3.22
Titrateable Acidity:	6.20g/L
Bottling:	123 Cases, November 24, 2015
Suggested Retail:	\$36

This is our third bottling of Grenache, and our first Grenache from Bee Sweet Vineyard. This relatively new vineyard is located 5 miles from the Pacific Ocean and features rolling hills and Tierra series soil...deep, moderately well drained soils that formed in alluvial materials from sedimentary rocks. The climate is Mediterranean, defined by cool (75 – 80 degrees F) dry summers, and rainy winters with 20 inches of rain annually on average.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather, grape yields were slightly above average at 2.5 tons/acre. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and excellent tannin maturity.

The winemaking process follows the techniques used in Burgundy; cold soak for a few days, pump-overs during the beginning of fermentation and toward the end of fermentation, punched down in open top tanks throughout fermentation, pressed with a state-of-the-art stainless steel basket press and aged in French oak barrels.



This is a cool climate Grenache which translates to bright red berry fruit aromas and flavors, moderate alcohol and bright acidity. The wine has a deep dense purple ruby color, a core of cherry or red current aromas with vanilla and nutmeg, toasty oak, firm tannins, bright acidity, a youthful vibe, and fine tannins.

FLYING CLOUD

WINERY

2014
CABERNET SAUVIGNON
PASO ROBLES

Varieties:	94% Cabernet Sauvignon and 6% Syrah
Vineyard:	48% Jack Knife, 25% Blind Faith, 21% Stones Throw and 6% Spanish Springs
Harvest:	September 6 and 11, and October 17, 2014
Oak:	Aged in four-year old French oak barrels for 13 months
Alcohol:	13.5%
pH:	3.54
Titrateable Acidity:	6.52g/L
Bottling:	1,287 Cases; November 24, 2015
Suggested Retail:	\$20

Flying Cloud is produced at Stephen Ross Wine Cellars. For winemaker Stephen Ross Dooley the variety Cabernet Sauvignon invokes fond memories of his first decade of producing wine in the Napa Valley at Louis M. Martini winery in the early eighties. Stylistically, the wine is hearty and balanced with pleasing aromas and flavors characteristic of the variety, with a sense of place or terrior and has supple fine tannins. The name Flying Cloud pays tribute to the Eden Prairie airport in Mr. Doolley's home state of Minnesota.

This Cabernet Sauvignon was made using classic Bordeaux methods of production; the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over daily during the peak of fermentation, two weeks of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for thirteen months.

In 2014, the big story in Paso Robles was the continuation of a three-year drought. Budbreak was early due to a lack of winter rain and sunny skies. This was followed by a moderate summer in terms of temperatures, and an early compressed harvest. Hang time was excellent as the entire growing season was shifted early by two to three weeks. As a result of the dry conditions, berry size and yields were lower, and that lead to wines with very concentrated flavors and tannins.



This is a deeply colored, purple hued, densely colored red wine with a lot of nice aromas...classic scents of red currant and blackberry with subtle notes of sage and coriander. This is a food friendly Cabernet Sauvignon with gentle, fine tannins and a lingering finish of small dark-red berries.

Vineyard:	53% Fire Peak Vineyard, 33% Jespersen Ranch, 14% Bien Nacido
Harvest:	September 9 & 20, October 1, 2014
Fermentation:	100% Barrel and 100% malolactic fermentation
Oak:	33% new Tonnellerie Sirugue French oak barrels
Alcohol:	14.2%
pH:	3.53
Titrateable Acidity:	5.93g/L
Bottling:	560 Cases, July 27, 2015
Suggested Retail:	\$24

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a northeast-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather, grape yields were slightly above average at 3.5 tons/acre. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and excellent tannin maturity.

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malo-lactic fermentation, lies stirring, and sur lie aging for nine months in French oak barrels.



Wow, this is a really yummy flavorful Chardonnay. Initially there is a hint of toasty oak from the vessel in which the wine was fermented and aged, but it opens up the classic Edna Valley Chardonnay aroma descriptors of tropical fruit... mango and pineapple. The wine is rich in flavor, velvety in its textural elements, with just enough acidity to keep it lively on the palate and make it a better pairing experience with food.

Vineyard:	100% Bien Nacido Vineyards
Harvest:	September 9, 2014
Fermentation:	100% barrel fermented, 100% malolactic fermentation
Oak:	50% new French oak from <i>Sirugue and François Frères</i>
Alcohol:	14.5%
pH:	3.40
Titrateable Acidity:	5.85g/L
Bottling:	185 Cases, July 27, 2015
Suggested Retail:	\$30

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 summer-time 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 big story for the 2014 growing season is the continuation of the drought in California. The lack of rainfall means warmer sunnier winters, which initiated an earlier growing cycle and therefore an earlier harvest. There were some heat waves in late April and mid-May, but in general the summer was only slightly warmer than average with characteristic warm days in the 70's and cool late afternoon breezes off the Pacific Ocean. Weather conditions during harvest were near perfect, and yet the picking season was very short, no doubt due to the drought conditions.

Classic Burgundian winemaking methods were used in making this wine, grapes with high acidity, barrel fermented, full malo-lactic fermentation, and sur lie aging for nine months.



When very high quality grapes from a well-regarded vineyard such as Bien Nacido Vineyards are fermented and aged in really good Burgundian French oak the results are stellar, very pleasing aromas of fresh cut Fuji apple married with vanilla and nutmeg supported by youthful acidity. There is an elegance to this wine, svelte and graceful textures show on the palate with a fresh flavorful finish of orchard fruits and spicy oak.

FLYING CLOUD

WINERY

2014
AVIATOR

SAN LUIS OBISPO COUNTY

Varieties:	62% Pinot Noir, 20% Syrah, 10% Grenache, 8% Petite Sirah
Vineyard:	62% Stone Corral, 20% Spanish Springs, 10% Bee Sweet and 8% Blind Faith
Oak:	Aged in two four-year old French oak barrels for 15 months
Alcohol:	14.2%
pH:	3.54
Titrateable Acidity:	5.55g/L
Bottling:	241 Cases; March 10, 2016
Suggested Retail:	\$20

Flying Cloud is produced at Stephen Ross Wine Cellars, and the name Flying Cloud pays tribute to the Eden Prairie airport in winemaker Stephen Ross Dooley's home state of Minnesota. This particular bottling of Flying Cloud was made exclusively for the Minnesota market.

The Aviator blend was made using classic Burgundian methods of production; the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over and punched down daily during the peak of fermentation, 12 to 14 days of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fifteen months.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather and an excellent set, grape yields were slightly above average. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and excellent tannin maturity.



A red blend based on Pinot Noir, why not? This is a good representation of the wines in our cellar, mostly Pinot Noir, with a little bit of Syrah, Grenache and Petite Sirah. The wine has a beautiful ruby red color and there are so many things going on in the aroma; blackberry, moss covered forest floor, sage and rose petals. Where the Pinot Noir add perfume to the nose, the Syrah, Grenache and Petite Sirah contribute to the mouth, medium to full body, lush tannins and low acidity...not surprising from a warm vintage. A wonderful partner for Coq au Vin over egg noodles.

Vineyard:	100% Jespersen Ranch, Edna Valley
Harvest:	October 2, 2014
Fermentation:	Whole cluster pressed, juice chilled and settled overnight; no malolactic
Oak:	100% Stainless steel
Alcohol:	13.5%
pH:	3.43
Titrateable Acidity:	5.70g/L
Bottling:	161 Cases, March 14, 2015
Suggested Retail:	\$22

This is our sixth release of Albarino from this relatively new Edna Valley vineyard, Jespersen Ranch. 2014 was the sixth year of grape production at the vineyard; the vines were planted in 2007. The site is located 3 miles from the Pacific Ocean and features rolling hills and rich black silt-clay soil. The climate is Mediterranean, defined by cool dry summers, and winters with moderate rainfall.

We have worked with Jespersen Ranch since the inception of the vineyard, giving advice on vineyard development and grape varieties appropriate for the site. Although the vineyard is planted primarily to Pinot Noir and Chardonnay, there are small amounts of other varieties planted such as Albariño. The wine was made in a way to emphasize and preserve the aromatic components developed in the vineyard. Perhaps more unique to Albariño is the broad mid-palate giving richness to the wine and its lively finish with an abundance of fresh acidity.

The 2014 growing season was warmer than average and led to an early start of harvest and an even earlier finish of harvest. The crush was very compressed. During the preceding winter, rainfall was scarce at only 9 inches. Due to ideal spring weather, grape yields were slightly above average at 3.5 tons/acre. The warm growing season and ample sunlight yielded wines with ripe fruit flavors and moderate acidity.



More times than not, our Albarino is our go to white wine for enjoying before a meal, plus having with dishes which benefit from a white wine which is lowish in alcohol, firm with acidity and shining in its rich mid-palate and mineral overtones. The nose has honeysuckle, kiwi and graham cracker. It is really a palate cleanser in all the good ways, refreshing and bright in its fruit flavors.

STEPHEN ROSS

WINE  CELLARS

2013 ZINFANDEL
DANTE DUSI VINEYARD
PASO ROBLES

Vineyard:	100% Dante Dusi Vineyard, Paso Robles
Harvest:	September 16, 2013
Fermentation:	100% de-stemmed into 2.5-ton open-top refrigerated stainless steel tanks
Oak:	11 months; 100% neutral French oak
Alcohol:	14.4%
pH:	3.41
Titrateable Acidity:	5.74g/L
Bottling:	134 Cases, August 26, 2014
Suggested Retail:	\$32

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 2013 harvest season was very moderate with no heat spikes, which allowed for a manageable pace during the picking season. The growing season was warmer than average, preceded by a winter which saw below average amounts of rainfall. As a result of the dry conditions, berry size and yields were lower, and that led to wines with very concentrated flavors and tannins.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels. 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 nicely structured Zinfandel, and is a great accompaniment to food. It has a vibrant, deep ruby red color. The wine is very open and aromatic with raspberry, lavender, and sage notes in the nose. It is nicely balanced on the palate with moderate alcohol, bright flavors, fine tannins and lingering red berry fruit flavors.

Vineyard:	86% Olsen Ranch, 14% Stone Corral Vineyard
Harvest:	September 10, 21 and 25, 2013
Fermentation:	100% destemmed, and crushed into 5-ton refrigerated stainless steel tanks
Oak:	10 months; 15% new <i>Sirugue</i> and <i>Francois Frères</i> barrels
Alcohol:	13.5%
pH:	3.46
Titrateable Acidity:	5.59g/L
Bottling:	738 Cases, August 1, 2014
Suggested Retail:	\$25

This is our fourth vintage in which we produced a Santa Lucia Highlands Pinot Noir. The wine is driven by the expressive fruit characteristics from Olsen Ranch, located in the southern portion of the Santa Lucia Highlands AVA, and complemented with silky textures and intensity from Stone Corral Vineyard located in the Edna Valley. Olsen Ranch is located on the east facing hillsides on the west side of the Salinas Valley near the towns of Greenfield and Soledad.

The 2013 growing season in general was warmer than average with characteristic warm days and cool late afternoon breezes off the bay during the spring and summer. The preceding winter was relatively dry, however due to ideal spring weather, grape yields were slightly above average. Weather conditions during harvest were near perfect with moderate to cool temperatures.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.



The 2013 vintage wines are proving to be spectacular with ripe fruit aromas and elegant, fine textures. Our Santa Lucia Highlands Pinot Noir has a pretty ruby garnet color and is transparent to the eye. In the nose there are aromas reminiscent of Bing cherry and raspberry with hints of sage. This is a pretty wine, with wonderful Pinot Noir expression. It is easy on the palate and finishes with fine silky tannins.

Vineyard:	100% Stone Corral Vineyard; 80% clone 2A; 20% clone 777
Harvest:	September 12 and 20, 2013
Fermentation:	De-Stemmed into 1.5-ton and 4.5-ton open top refrigerated fermentation tanks
Oak:	13 months; 40% new <i>Tonnellerie François Frères</i> French oak barrels
Alcohol:	13.5%
pH:	3.48
Titrateable Acidity:	5.70g/L
Bottling:	106 Cases, December 4, 2014
Suggested Retail:	\$52

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley. In 2013 we chose our best five barrels for our Stone Corral Vineyard Pinot Noir.

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in an East-West orientation and is open to the Pacific Ocean to the West; it lies in Southern California at 35 degrees latitude and therefore receives lots of intense sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean.

The 2013 growing season was warmer than average and the weather during harvest was ideal with moderate to cool temperatures. During the preceding winter, rainfall was scarce at only 10 inches. Due to ideal spring weather during flowering, grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity. Grape yields were moderate at 3 tons/acre.



We consider this our flagship wine. The deep, dense ruby, crimson color suggests a powerful wine. The nose delivers scents of small red fruits reminiscent of black cherries, as well as allspice and mace notes and hints of toasty oak. Although concentrated in flavor, the mouth has liveliness from moderate alcohol, balanced acidity and fine mature tannins. Truly a complex, flavorful wine with great aging potential.

Vineyard:	100% Stone Corral Vineyard
Harvest:	September 6-13, 2013
Fermentation:	De-stemmed into two-ton open top refrigerated fermentation tanks
Oak:	11 months; 25% <i>Tonnellerie François Frères</i> and <i>Tonnellerie Sirugue</i> barrels
Alcohol:	13.5%
pH:	3.42
Titrateable Acidity:	5.63g/L
Bottling:	982 Cases, August 26, 2014
Suggested Retail:	\$30

This is the fifth vintage of Edna Valley Pinot Noir produced by Stephen Ross in which all of the fruit came from our estate property, Stone Corral Vineyard. The vineyard was planted in 2001, and is now coming into maturity, producing full bodied wines with dark red fruit flavors.

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 sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

The 2013 growing season was warmer than average and the weather during harvest was ideal with moderate to cool temperatures. During the preceding winter, rainfall was scarce at only 10 inches. Due to ideal spring weather, grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity



The wine is quite concentrated in terms of color and flavor, no doubt a consequence of the ongoing drought. The wine has a deep ruby garnet color. The nose is abundant in blueberry and plum aromas, with hints of nutmeg spiciness from the French oak. It is a medium bodied wine with impeccable balance, moderate acidity, very fine tannins, and a voluptuous rich finish.

Vineyard:	100% Chorro Creek Vineyard; 70% clone 777, 30% clone 115
Harvest:	October 11, 2013
Fermentation:	100% de-stemmed into 4.5 ton open-top refrigerated tanks
Oak:	9 months; 33% new <i>Tonnellerie François Frères</i> French oak barrels
Alcohol:	14.2%
pH:	3.30
Titrateable Acidity:	6.79g/L
Bottling:	147 Cases, December 4, 2014
Suggested Retail:	\$38

Chorro Creek Vineyard lies just above Chorro Creek, along the eastern base of Hollister Peak in southern San Luis Obispo County. It is located 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 under three miles from the ocean.

The 2013 growing season was warmer than average and the weather during harvest was ideal with moderate to cool temperatures. During the preceding winter, rainfall was scarce at only 10 inches. Due to ideal spring weather, grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking techniques were used in making this wine: cold soak for several days, punched-down in an open top fermentation tank, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels.



We love this small 12 acre site. Close to the Pacific and in an open valley, the afternoon cool breezes strongly influence its terroir. Exhibiting a brilliant, transparent ruby crimson color, this wine is the most atypical Pinot Noir in the Stephen Ross lineup with its spicy aroma and outstanding acidity. The nose is reminiscent of cardamom, sandalwood, cinnamon, candied apples and small red fruits such as raspberries. It is lively on the palate with very fine tannins, pleasing acidity and lingering forest floor flavors. A youthful and highly aromatic Pinot Noir.

Vineyard:	100% Bien Nacido Vineyards, Block G, Dijon clone 667
Harvest:	September 18, 2013
Fermentation:	88% destemmed and 12% whole clusters into 1.5-ton open-top stainless steel tanks
Oak:	11 months; 33% new <i>François Frère</i>
Alcohol:	14.5%
pH:	3.55
Titrateable Acidity:	5.7g/L
Bottling:	149 Cases, August 26, 2014
Suggested Retail:	\$38

Bien Nacido Vineyards are 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 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; it is located at 34 degrees latitude and receives a lot of bright sunlight.

The 2013 growing season in general was warmer than average with characteristic warm days and cool late afternoon breezes off the Pacific Ocean during the spring and summer. The preceding winter was relatively dry, however due to ideal spring weather, grape yields were slightly above average. Weather conditions during harvest were near perfect with moderate to cool temperatures.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels



The 2013 vintage wines are proving to be spectacular with ripe fruit aromas and elegant, fine textures. Our Bien Nacido Vineyards Pinot Noir has a deep dense ruby crimson color, and is transparent to the eye. The nose shows lovely aromas of red fruits, raspberry, and violets. This is a full rich flavorful wine with silky, creamy textures, and it finishes with spicy notes of white pepper and lingering berry flavors.

Vineyard:	100% Sierra Madre Vineyard
Harvest:	September 7, 2013
Fermentation:	Whole cluster pressed, juice chilled and settled overnight
Oak:	100% Stainless Steel
Alcohol:	14.2%
pH:	3.30
Titrateable Acidity:	6.78g/L
Bottling:	158 Cases, March 14, 2014
Suggested Retail:	\$20

Sierra Madre Vineyard is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Sierra Madre were planted in 1973, however, the entire vineyard was replanted to the latest rootstock and clonal selections in 1998. 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, occurs 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 lots of bright Southern California sunlight.

The 2013 growing season was warmer than average and the weather during harvest was ideal with moderate to cool temperatures. During the preceding winter, rainfall was scarce at only 6 - 7 inches. Due to ideal spring weather, grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity



This Pinot Gris (aka Pinot Grigio) was fermented cold (54 °F) in stainless steel, aged in a stainless steel tank sur lies, and did not undergo malolactic fermentation. It is faint yellow-straw in color, and has aromas of fig, cinnamon, almond and lime zest. This is an aromatic wine, lean with bright acidity, ripe fruit richness, and has mineral and lingering exotic fruit flavors with a crisp, fresh finish.

Vineyard:	100% Jespersen Ranch, Edna Valley
Harvest:	November 8, 2013
Fermentation:	100% de-stemmed, and crushed into 1.5-ton open-top fermentation tanks
Oak:	Aged in neutral <i>François Frères</i> and <i>Sirugue</i> French oak barrels
Alcohol:	14.5%
pH:	3.32
Titrateable Acidity:	5.18g/L
Bottling:	94 Cases, December 5, 2014
Suggested Retail:	\$32

This is our second bottling of Grenache, and our first Grenache from Jespersen Ranch. The site is located 3 miles from the Pacific Ocean and features rolling hills and rich black silt-clay soil. The climate is Mediterranean, defined by cool dry summers, and winters with moderate rainfall.

The 2013 growing season was warmer than average and the weather during harvest was ideal with moderate to cool temperatures. During the preceding winter, rainfall was scarce at only 10 inches. Due to ideal spring weather, grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

The winemaking process follows the techniques used in Burgundy; cold soak for a few days, pump-overs during the beginning of fermentation and toward the end of fermentation, punched down in open top tanks throughout fermentation, pressed with a state-of-the-art stainless steel basket press and aged in neutral French oak barrels



This is cool climate Grenache showing moderate alcohol and bright acidity. It has a pretty translucent ruby red color with purple hues. This may be a wine to be described as seamless. It shows pretty red fruit on the nose, almost like freshly baked cherry pie, with some hints of lavender and cranberry relish. The seamless part of this wine shows on the palate, medium body, very fine tannins, and refreshing acidity finishing with a fresh red berry aftertaste...harmony in a glass.

Vineyard:	61% Corbett Vineyard, 36% Fire Peak Vineyard, 3% Bien Nacido Vineyards
Harvest:	September 29, October 5 & 10, 2013
Fermentation:	100% Barrel and 100% malolactic fermentation
Oak:	26% new French oak, 74% neutral oak
Alcohol:	14.5%
pH:	3.63
Titrateable Acidity:	6.00g/L
Bottling:	928 Cases, August 26, 2014
Suggested Retail:	\$24

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a northeast-southwest orientation and is open at the Pacific Ocean to the West; it lies in Southern California at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2013 growing season was warmer than average and the weather during harvest was ideal with moderate to cool temperatures. During the preceding winter, rainfall was scarce at only 10 inches. Due to ideal spring weather, grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malo-lactic fermentation, lies stirring, and sur lie aging for nine months in French oak barrels.



This wine combines Chardonnay grapes grown in a cool climate along the Pacific Ocean with the traditional process of fermentation in Burgundian French oak barrels. It is brilliant to the eye with green yellow hues and the aromas are showy with nutmeg, brioche and baked apples. The palate is extraordinarily rich and smooth with lively acidity making this a lush white wine for before a meal and a great compliment with a meal.

Vineyard:	100% Bien Nacido Vineyards
Harvest:	October 5, 2013
Fermentation:	100% Barrel and 100% malolactic fermentation
Oak:	30% new new French oak from <i>Tonnellerie Sirugue</i>
Alcohol:	14.5%
pH:	3.44
Titrateable Acidity:	6.44g/L
Bottling:	209 Cases, July 31, 2014
Suggested Retail:	\$30

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 summer-time 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 2013 growing season in general was warmer than average with characteristic warm days and cool late afternoon breezes off the Pacific Ocean during the spring and summer. The preceding winter was relatively dry, however due to ideal spring weather, grape yields were slightly above average. Weather conditions during harvest were near perfect with moderate to cool temperatures.

Classic Burgundian winemaking methods were used in making this wine, grapes with high acidity, barrel fermented, full malo-lactic fermentation, and sur lie aging for nine months.



The wine has a brilliant pale straw color. The aromas of this wine become apparent after pulling the cork out of the bottle. This is a highly aromatic Chardonnay with pronounced brioche, coconut, pear and hazelnut fragrances. The taste is equally impressive; rich full mid-palate, creamy, yummy with lingering flavors of orchard fruits and spicy oak.

FLYING CLOUD

WINERY

2013
AVIATOR

SAN LUIS OBISPO COUNTY

Varieties:	62% Pinot Noir, 25% Petite Sirah, 13% Zinfandel
Vineyard:	62% Stone Corral Vyd., 25% Meeker Vyd. and 13% Chalk Knoll Vyd.
Harvest:	September 6 and 10, October 16, 2013
Oak:	Aged in two to four-year old French oak barrels for 15 months
Alcohol:	13.5%
pH:	3.67
Titrateable Acidity:	5.78g/L
Bottling:	191 Cases; December 5, 2014
Suggested Retail:	\$20

Flying Cloud is produced at Stephen Ross Wine Cellars, and the name Flying Cloud pays tribute to the Eden Prairie airport in winemaker Stephen Ross Dooley's home state of Minnesota. This particular bottling of Flying Cloud was made exclusively for the Minnesota market.

The Aviator blend was made using classic Burgundian methods of production; the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over and punched down daily during the peak of fermentation, 12 days of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fifteen months.

The 2013 growing season was warmer than average and the weather during harvest was ideal with moderate to cool temperatures. During the preceding winter, rainfall was scarce at only 10 inches. Due to ideal spring weather, grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.



It's no secret that this red blend is mainly Pinot Noir, which is where its pretty aromatics come from, and the Petite and Zinfandel add nice spice and textural components. The wine has a lot going on. The color is deep ruby with purple hues. The aromas are bright, floral and reminiscent of red berries, cranberries and cherries with notes of cured meats, vanilla from the barrels, and anise. It's a delicious, young, vibrant, fruity wine with fine tannins, simply yummy...showing all the hallmarks of an elegant, refined red wine

FLYING CLOUD

TECH SHEET

2012

CENTRAL COAST

ZINFANDEL

- Hand-picked on October 10, 18, and November 6, 2012
- Vineyards – 78% Chalk Knoll Vineyard
13% Spanish Springs Vineyard
9% Bootjack Vineyard
- Varieties – 78% Zinfandel
13% Syrah
9% Cabernet Sauvignon
- Average grape analysis – 25.2 °Brix, 5.28 g/l T.A., 3.62 pH
- Fermented in small stainless steel tanks open top tanks, pumped over daily, 80 °F peak fermentation temperature and 14 days of skin contact.
- Aged in four-year old French oak barrels for 15 months
- Wine analysis – 14.5% alcohol, 6.08 T.A., 3.33 pH
- Lightly filtered and bottled on February 13, 2014
- 273 cases produced



Flying Cloud is produced at Stephen Ross Wine Cellars, and the name *Flying Cloud* pays tribute to the Eden Prairie airport in winemaker Stephen Ross Dooley's home state of Minnesota. This particular bottling of *Flying Cloud* was made exclusively for the Minnesota market.

This Zinfandel was made using classic Bordeaux methods of production: the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over daily during the peak of fermentation, two weeks of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fifteen months.

The 2012 growing season was warmer than average; the preceding winter saw a much smaller than average amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

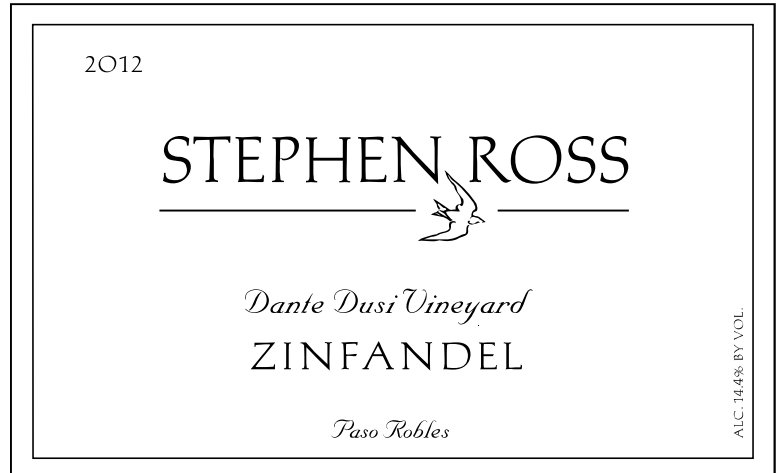
This wine has a deep garnet color and is just transparent enough to see through. The nose offers an array of aromas reminiscent of cranberry, forest floor, allspice and cherries. It is quite full on the palate, rich and flavorful with lingering spicy cranberry flavors.

2012

DANTE DUSI VINEYARD

ZINFANDEL

PASO ROBLES



- Harvested by hand on September 22, 2012
- Juice analysis – 26.3 °B, 7.43 T.A., 3.78 pH
- 100% destemmed into a 2.5-ton open-top refrigerated stainless steel tank
- 13 day *cuvaison*/skin contact;
 - 3 day cold soak @ 55 °F, pumped over 1 time per day
 - 10 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in French oak barrels 16 months - one to four year old barrels
- Racked three times for clarity and filtered lightly prior to bottling
- Wine analysis – 14.4% alcohol, 5.33 T.A., 3.67 pH
- Bottled on February 3, 2014
- 121 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 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity. 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.

Classic Burgundian winemaking techniques were used in making this wine: cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels. Our winemaking style focuses on balance, fruit flavors, limited use of new French oak barrels, and a ripe but restrained alcohol level.

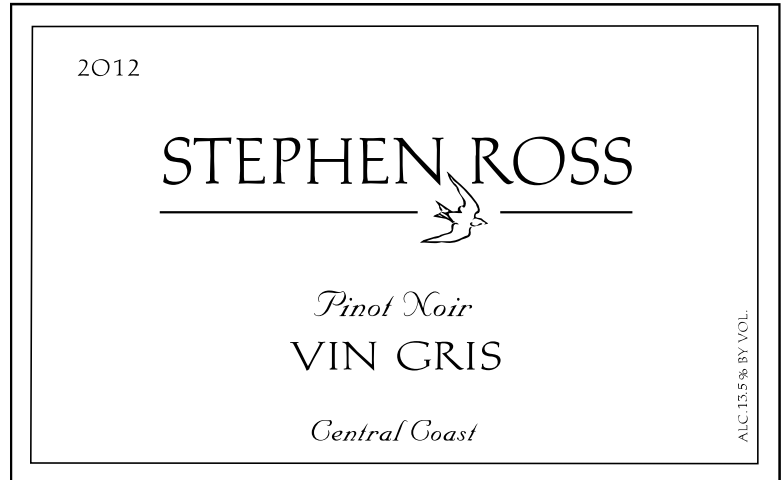
This is an elegant style of Zinfandel with delicious aromas and flavors. It is deeply colored with ruby brick-red hues...there are cherries, cranberries and cigar box notes in the aroma as well as hints of sage. It is medium in terms of weight on the palate with elegant chewy tannins, and finishing with flavors of violets and savory herbs.

2012

PINOT NOIR

VIN GRIS

CENTRAL COAST



- Harvested by hand on September 26, 2012 (PNBN), October 5, 2012 (PNOR), November 1, 2012 (GRSS)
- Vineyards – 57% Olsen Ranch,, 33% Bien Nacido Vineyard, 10% Spanish Springs
- Varieties – 90% Pinot Noir, 10% Grenache
- Average grape analysis – 24.5 °Brix, 5.58 T.A., 3.55 pH
- Juice draw after 16 hours skin contact, juice chilled and settled overnight
- Stainless steel fermented at 54 °F, no-malolactic fermentation
- Aged in three and four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 5.63 T.A., 3.39 pH
- Bottled on February 22, 2013
- 119 cases produced

The term “Vin Gris” is used primarily in Burgundy for rosé produced from Pinot Noir grapes. We produce our Vin Gris in the same way it is produced in Burgundy, from juice drawn from a tank of Pinot Noir grapes within a few hours after crushing at the winery. For the tank of Pinot Noir grapes, this has the added benefit of increasing the skin-to-juice ratio to make a darker, more concentrated red wine as all of the color and most of the tannin and flavor come from the grape skin. The Vin Gris juice has a light pink color and at this point is made like a white wine: fermented cold in stainless steel, aged in neutral French oak barrels and does not undergo malolactic fermentation.

The 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and a good balance of sugar and acidity.

This dry rosé of Pinot Noir is light salmon pink in color with pronounced aromatics of the Pinot Noir grape, watermelon and citrus. It is light and refreshing on the palate, crisp and clean on the finish. It can be enjoyed before a meal, or with an array of light cuisine.

2012

SANTA LUCIA HIGHLANDS
PINOT NOIR



- Harvested by hand on October 5, 2012
- Vineyard – 85% Olsen Ranch, 13% Stone Corral Vineyard, 1% Chorro Creek Vineyard, 1% Spanish Springs Vineyard
- Average juice analysis – 24.6 °Brix, 5.30 T.A., 3.56 pH
- 100% destemmed, and crushed into 5-ton open-top fermentation tanks
- 19 day *cuvaison*/skin contact;
 - 3 day cold soak @ 57 °F, pumped over daily
- 16 day fermentation, punched down 3 times per day, peak temperature 78 °F
- Aged in French oak barrels 9 months - 15% new *Sirugue* and *Kelvin* barrels, and 85% neutral French oak barrels
- Wine analysis – 13.5% alcohol, 5.10 T.A., 3.63 pH
- Lightly filtered and bottled on August 1, 2013
- 772 cases produced

This is our third vintage in which we produced a Santa Lucia Highlands Pinot Noir. The wine is driven by the expressive fruit characteristics from Olsen Ranch, located in the southern portion of the Santa Lucia Highlands, and complemented with silky textures and intensity from Stone Corral Vineyard located in the Edna Valley. Olsen Ranch is located on the east-facing hillsides on the west side of the Salinas Valley near the towns of Greenfield and Soledad.

The 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rain-fall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking techniques were used in making this wine: cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.

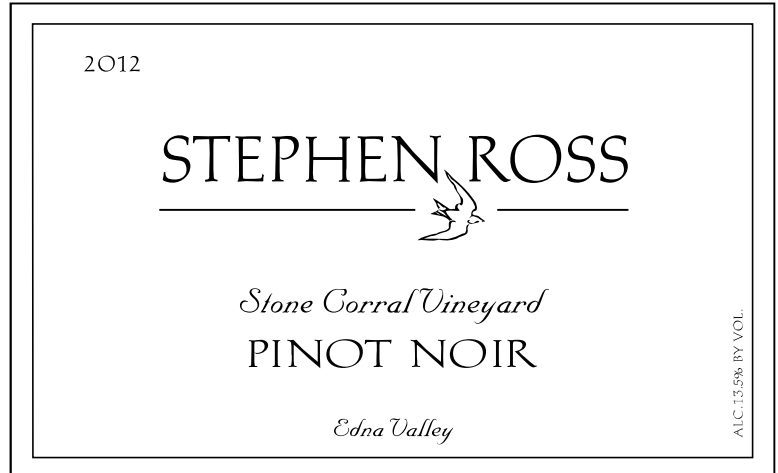
This wine typifies the vintage with wonderful ripe Pinot Noir fruit expression. Its color is light garnet to ruby-red, and is quite expressive and aromatic to the nose. The aromas are reminiscent of black cherry, caramel, with a hint of sage. It has mild acidity, is rich and flavorful with silky fine tannins and lingering Pinot Noir fruit flavor.

2012

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvest and sorted by hand at night on September 12 and September 20, 2012
- 60% block 5, clone 667, 20% block 4, clone 115, 20% block 2, clone 2A
- Average juice analysis 24.6 °Brix, 6.02 T.A., 3.65 pH
- De-stemmed into two-ton and four-ton open top refrigerated fermentation tanks
- 14 Day *cuvaison*/skin contact;
 - 4 Day cold soak @ 55 °F, pumped over 1 time per day
 - 10 Day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 17 months - 40% new *Tonnellerie François Frères* French oak barrels, and 60% used French oak barrels two to three years old
- Clarified by racking three times
- Wine analysis, 13.5% alcohol, 5.18 T.A., 3.61 pH
- Filtered and bottled on March 14, 2014
- 113 cases 750ml, 60 1.5L bottles and 14 3L bottles produced

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley. In 2012 we chose our best five barrels for our Stone Corral Vineyard Pinot Noir.

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in 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 2012 growing season was warmer than average and the preceding winter saw a below average amount of rainfall. The warm growing season produced wines with ripe fruit flavors and low acidity. Grape yields were low at 1.75 tons/acre.

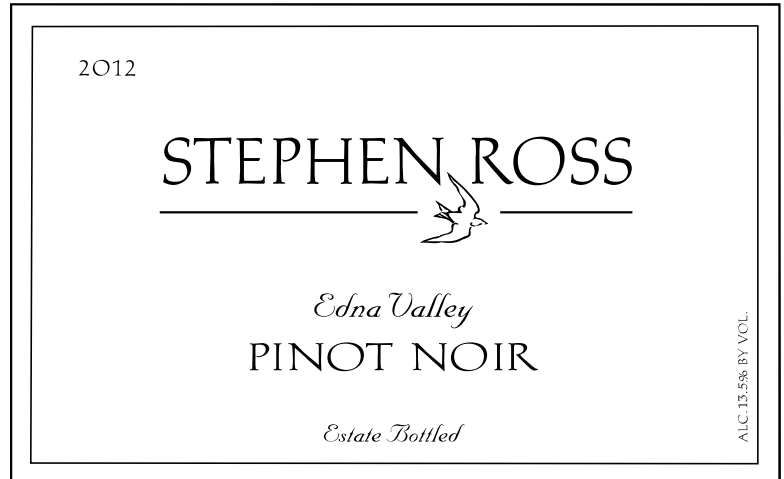
Think of this wine as your special occasion wine...we consider it our flagship wine at *Stephen Ross*. It's dense and deep in color; the nose exudes aromas of Bing cherry, forest floor, anise, cedar and dried rose petal. On the palate, there are fine silky tannins, as well as a robust mid-palate and lingering flavor of small red berries, savory herbs and a hint of coffee from the judicious use of oak.

2012

EDNA VALLEY

PINOT NOIR

ESTATE BOTTLED



- Harvest by hand September 12 – 20, 2012
- 100% Stone Corral Vineyard
- Average juice analysis 24.3 °Brix, 7.1 T.A., 3.65 pH
- De-stemmed into two-ton and five-ton open top refrigerated fermentation tanks
- 12 Day *cuvaison*/skin contact;
 - 3 Day cold soak @ 55 °F, pumped over 1 time per day
 - 9 Day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 11 months - 36% *Tonnellerie François Frères* and *Tonnellerie Sirugue* barrels and 64% used barrels one to five years old
- Clarified by racking three times
- Wine analysis, 13.5% alcohol, 5.33 T.A., 3.58 pH
- Filtered and bottled on February 13, 2014
- 533 cases produced

This is the fourth vintage of Edna Valley Pinot Noir produced by *Stephen Ross* in which all of the fruit came from our estate property, Stone Corral Vineyard. The vineyard was planted in 2001, and is now coming into maturity, producing full bodied wines with dark red fruit flavors.

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 sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes from the ocean.

The 2012 growing season was warmer than average and the preceding winter saw a below average amount of rainfall. Vineyard yields were low at 1.8 tons/acre. The warm growing season produced wines with ripe fruit flavors and low acidity.

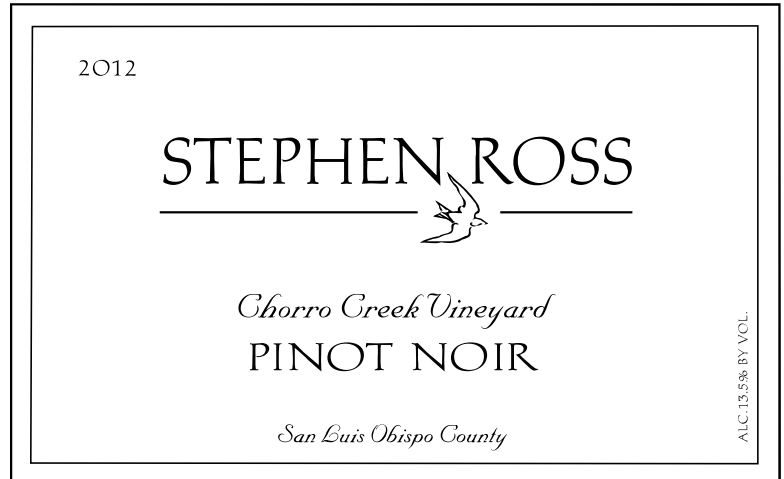
This is an expressive, dark, ruby colored wine. Low yields in the vineyard show in the concentration of color and flavor in this Pinot Noir. The aromas are suggestive of black cherry and raspberry in addition to spicy cinnamon and nutmeg notes from the French oak...the palate is full, rich, and voluptuous with lingering red berry flavors.

2012

CHORRO CREEK VINEYARD

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Harvested by hand on October 13, 2012
- Clone 777
- Average juice analysis – 23.8 °B, 9.22 TA, 3.55 pH
- 100% destemmed into a small refrigerated open-top-tank
- 14 day *cuvaison*/skin contact;
 - 3 day cold soak @ 56 °F, pumped over 1 time per day
 - 11 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in French oak barrels 10 months - 25% new *Sirugue* and 75% once and twice used barrels
- Racked three times for clarity and lightly filtered prior to bottling
- Wine analysis – 13.5% alcohol, 5.78 T.A., 3.58 pH
- Bottled on August 1, 2013
- 95 cases produced

Chorro Creek Vineyard lies just above Chorro Creek, along the eastern base of Hollister Peak in southern San Luis Obispo County. It is located 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 under three miles from the ocean.

The 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rain-fall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking techniques were used in making this wine: cold soak for several days, punched down in an open-top fermentation tank, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian French oak barrels.

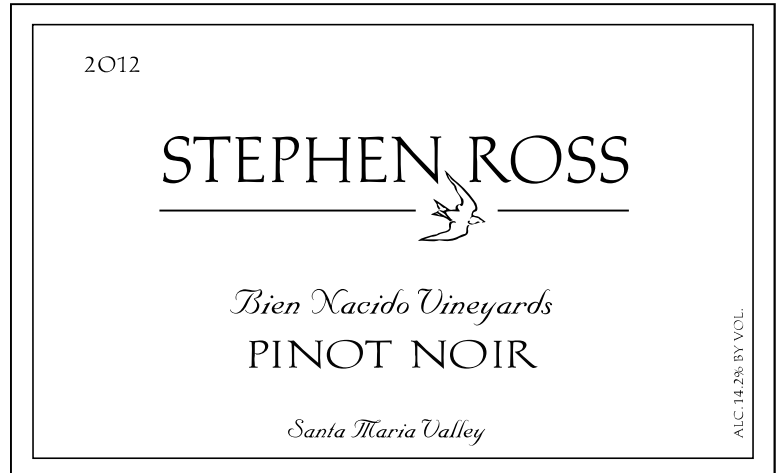
The wine is brilliant and clear with a ruby-red garnet color. Perhaps the most impressive aspect of this wine is its pure expression of pretty red berry fruit aroma: raspberry and red currant, and then there is a hint of white pepper and rose petals. It is very easy to drink with medium body, lingering complex flavors and fine tannins.

2012

BIEN NACIDO VINEYARDS

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 26, 2012
- Block G, Dijon clone 667
- Juice analysis – 24.4 °B, 5.63 T.A., 3.52 pH
- 100% destemmed into a 4.5-ton open-top refrigerated stainless steel tank
- 14 day *cuvaison*/skin contact;
 - 4 day cold soak @ 52 °F, pumped over 1 time per day
 - 10 day fermentation, punched down 3 times per day, peak temperature 82 °F
- Aged in French oak barrels 16 months - 20% new *François Frères*, and 80% once and twice used barrels
- Racked three times for clarity and filtered lightly prior to bottling
- Wine analysis – 14.2% alcohol, 5.55 T.A., 3.58 pH
- Bottled on February 13, 2014
- 62 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 Pinot Noir. 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. It is located at 34 degrees latitude and receives a lot of bright sunlight.

The 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity. Vineyard yields were above average at 3.5 tons/acre.

Classic Burgundian winemaking techniques were used in making this wine: cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.

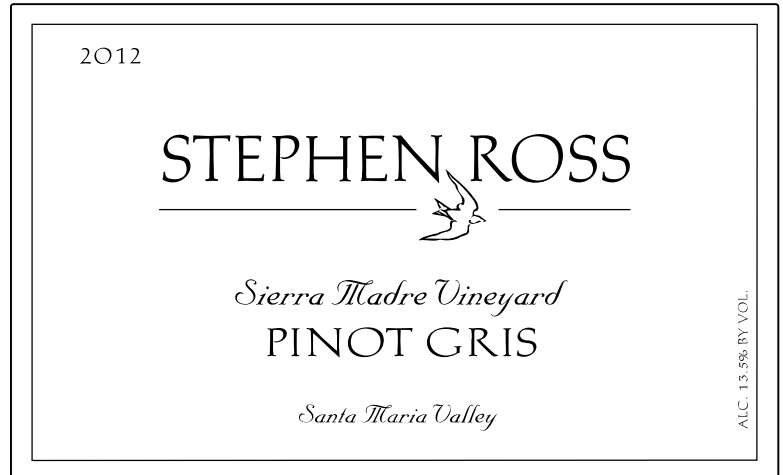
This vintage of Bien Nacido Pinot Noir nicely reflects the warmer than average growing season and even berry and cluster size in the vineyard. The wine is very deep in color, concentrated with a ruby garnet hue. It is a very pretty wine with notes of rose petal, black cherry, white pepper and allspice...medium to full body on the palate, showing intense flavors, rich tannins, plums and lingering flavors.

2012

SIERRA MADRE VINEYARD

PINOT GRIS

SANTA MARIA VALLEY



- Harvested by hand on September 13, 2012
- Grape analysis – 23.2 °Brix, 6.98 T.A., 3.31 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel fermented at 54 °F, no-malolactic fermentation
- Aged in three and four-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.68 T.A., 3.22 pH
- Filtered and bottled on February 22, 2013
- 121 cases produced

Sierra Madre Vineyard is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Sierra Madre were planted in 1973, however, the entire vineyard was replanted to the latest rootstock and clonal selections in 1998. 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, occurs 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 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

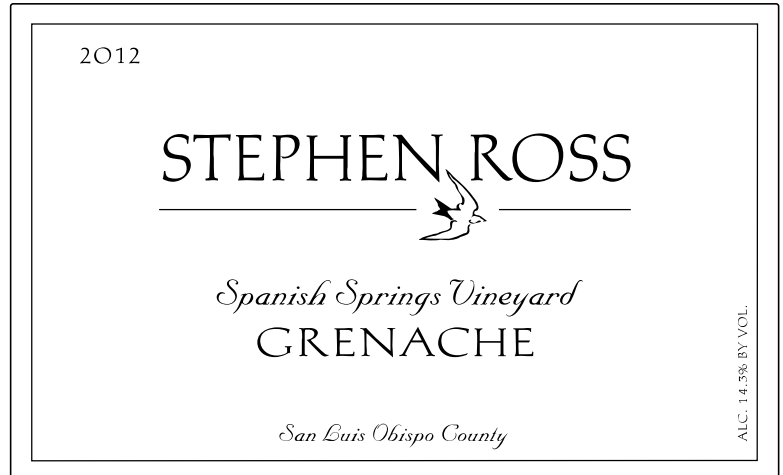
This Pinot Gris (aka Pinot Grigio) was fermented cold (54 °F) in stainless steel, aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation. It is faint yellow-straw in color, and has aromas of fig, cinnamon, almond and lime zest. This is an aromatic wine, lean with bright acidity, ripe fruit richness, and has mineral and lingering exotic fruit flavors with a crisp, fresh finish.

2012

SPANISH SPRINGS VINEYARD

GRENACHE

SAN LUIS OBISPO COUNTY



- Harvested by hand on November 1, 2012
- 100% Spanish Springs Vineyard, Price Canyon, San Luis Obispo County
- Varieties – 95% Grenache, 5% Syrah
- Average juice analysis – 24.8 °Brix, 6.08 T.A., 3.60 pH
- 100% destemmed, and crushed into 2.5-ton open-top fermentation tanks
- 13 day *cuvaison*/skin contact;
 - 3 day cold soak @ 57 °F, pumped over daily
 - 10 day fermentation, punched down 3 times per day, peak temperature 78 °F
- Aged in neutral *François Frères* and *Sirugue* French oak barrels
- Wine analysis – 14.3% alcohol, 6.08 T.A., 3.52 pH
- Lightly filtered and bottled on February 3, 2014
- 72 cases produced

This is our first bottling of Grenache, and we couldn't be more pleased. This wine is locally grown about four miles from the winery at a new vineyard in Price Canyon near the town of Pismo Beach. It is two miles inland from the Pacific Ocean, separated by a small mountain range and covers rolling hills at the bottom of a narrow meandering canyon. The soils are sandy loam, further evidence of its close proximity to the nearby beach.

The 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

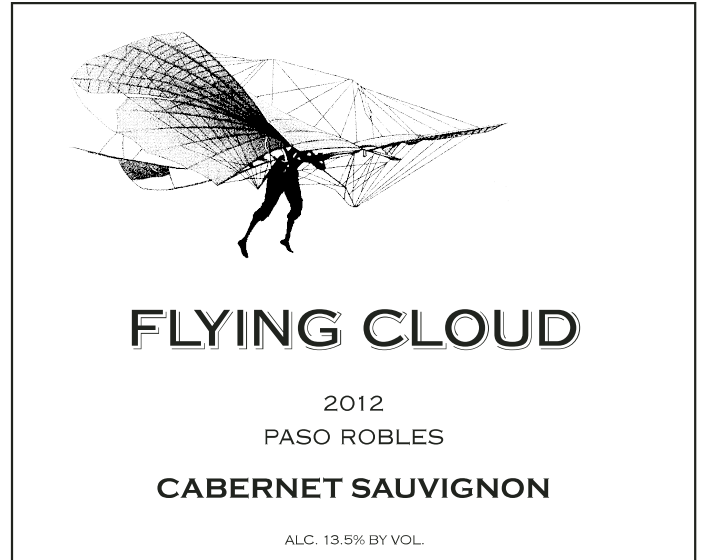
The winemaking process follows the techniques used in Burgundy: cold soak for a few days, pump-overs during the beginning of fermentation and toward the end of fermentation, punched down in open-top tanks throughout fermentation, pressed with a state-of-the-art stainless steel basket press and aged in French oak barrels.

This is cool climate Grenache showing moderate alcohol and bright acidity. When we tasted this wine just days after bottling, a plethora of aroma and flavor descriptors came to mind: lavender, anise, cherry compote, dried cured meat, violet, dried cranberry and black pepper to name a few. The wine is deeply colored with a youthful magenta hue. It is flavorful, medium bodied with soft tannins and bright vibrant acidity finishing with cocoa, spice and black cherry flavors.

2012

PASO ROBLES

**CABERNET
SAUVIGNON**



- Hand-picked on October 20, 2012
- Vineyards – 57% Bootjack Vineyard, 36% Blind Faith Vineyard and 7% Spanish Springs
- Varieties – 93% Cabernet Sauvignon, 7% Syrah
- Average grape analysis – 24.2 °Brix, 5.78 g/l T.A., 3.90 pH
- Fermented in small stainless steel tanks open top tanks, pumped over daily, 80 °F peak fermentation temperature and 21 days of skin contact.
- Aged in four-year old French oak barrels for 15 months
- Wine analysis – 13.5% alcohol, 5.93 T.A., 3.52 pH
- Lightly filtered and bottled on February 12, 2014
- 676 cases produced

Flying Cloud is produced at Stephen Ross Wine Cellars. For winemaker Stephen Ross Dooley the variety Cabernet Sauvignon evokes fond memories of his first decade of producing wine in the Napa Valley at Louis M. Martini winery in the early eighties. Stylistically, the wine is hearty and balanced with pleasing aromas and flavors characteristic of the variety, with a sense of place or *terroir* and has supple fine tannins. The name *Flying Cloud* pays tribute to the Eden Prairie airport in Mr. Dooley's home state of Minnesota.

This Cabernet Sauvignon was made using classic Bordeaux methods of production: the grapes were destemmed and crushed into small stainless steel tanks, pumped-over daily during the peak of fermentation, three weeks of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fifteen months.

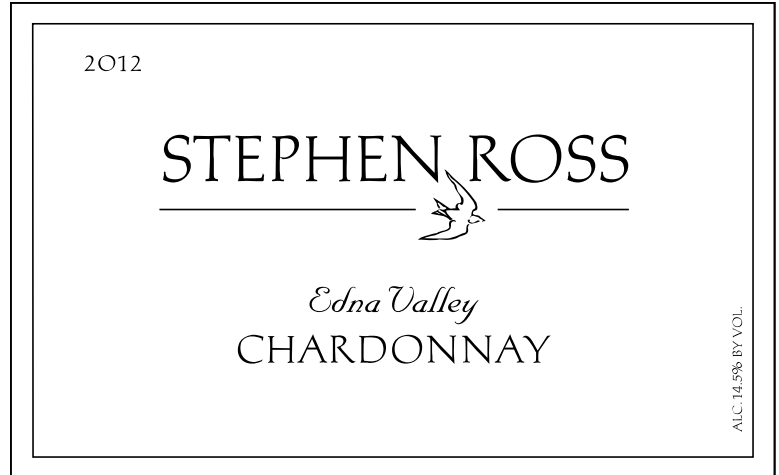
The 2012 growing season was warmer than average; the preceding winter saw a much smaller than average amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

This is a deep dark ruby, violet colored wine, dense without letting light through with a quite forward nose of blackberry, sage and subtle hints of French oak/vanilla and cinnamon. The palate has full rich tannins, medium in overall weight, light mid-palate, and enough acidity to make a youthful statement. Lingering flavors...a delicious robust red wine.

2012

EDNA VALLEY

CHARDONNAY



- Harvested by hand on October 12 & 17, 2012
- Vineyards – 85% Corbett Vineyard, 15% Bien Nacido Vineyards
- Average Juice analysis, 24.1 °Brix, 9.20 g/l T.A., 3.32 pH
- Whole cluster pressed in a membrane press, 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*, 17% one-year-old French oak barrels and 53% one, two to five year-old barrels
- clarified with organic skim milk and lightly filtered
- Wine analysis, 14.5% alcohol, 6.38 g/l T.A., 3.48 pH
- Bottled on August 1, 2013
- 724 cases produced

The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a northeast-southwest orientation and is open at the Pacific Ocean to the west; it lies at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking methods were used in making this wine: barrel fermentation, malolactic fermentation, lees stirring, and *sur lie* aging for nine months in French oak barrels.

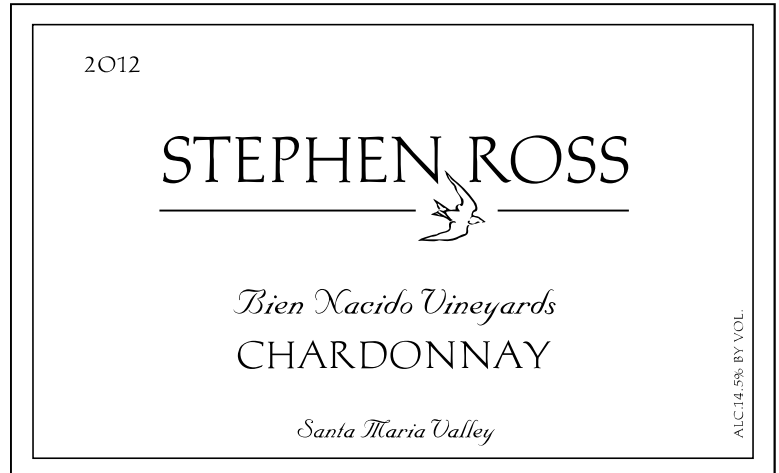
This is a ripe, rich Chardonnay with complex aromas, rich mid-palate and soft acidity. To the eye the wine is brilliant, clear and straw in color. The nose has spicy nutmeg, brioche, crusty baguette and fruit notes similar to fresh apples and cantaloupe melon. It is full and rich on the palate with lots of flavor, hints of lemon zest and baked apple pie finishing with silky textures.

2012

BIEN NACIDO VINEYARDS

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 12, 2012
- Juice analysis, 23.5 °Brix, 9.30 g/l T.A., 3.48 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 organic skim milk and filtration
- Wine analysis, 14.5% alcohol, 6.23 g/L T.A., 3.44 pH
- Bottled on August 1, 2013
- 195 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 2012 growing season was warmer than average; the preceding winter saw an abundant amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

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

The wine has a brilliant pale straw color. The aromas of this wine become apparent after pulling the cork out of the bottle. This is a highly aromatic Chardonnay with pronounced brioche, coconut, pear and hazelnut fragrances. The taste is equally impressive: rich full mid-palate, creamy, yummy with lingering flavors of orchard fruits and spicy oak.

2012

CENTRAL COAST
RED WINE BLEND

AVIATOR

- Hand-picked on September 20, 22 & 26, October 13, and November 6, 2012
- Vineyards – 37% Chorro Creek Vineyard
37% Spanish Springs Vineyard
12% Bien Nacido Vineyards
12% Dante Dusi Vineyard
2% Stone Corral Vineyard
- Varieties – 51% Pinot Noir, 37% Syrah, 12% Zinfandel
- Average grape analysis – 24.2 °Brix, 5.86 g/l T.A., 3.57 pH
- Fermented in small stainless steel tanks open top tanks, punched down and/or pumped over daily, 80 °F peak fermentation temperature and 12 days of skin contact.
- Aged in two to four-year old French oak barrels for 15 months
- Wine analysis – 13.5% alcohol, 5.85 T.A., 3.47 pH
- Lightly filtered and bottled on February 13, 2014
- 206 cases produced



Flying Cloud is produced at Stephen Ross Wine Cellars, and the name *Flying Cloud* pays tribute to the Eden Prairie airport in winemaker Stephen Ross Dooley's home state of Minnesota. This particular bottling of *Flying Cloud* was made exclusively for the Minnesota market.

The Aviator blend was made using classic Burgundian methods of production: the grapes were de-stemmed and crushed into small stainless steel tanks, pumped-over and punched down daily during the peak of fermentation, 12 days of skin contact, lightly pressed with a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fifteen months.

The 2012 growing season was warmer than average; the preceding winter saw a much smaller than average amount of rainfall. Grape yields were slightly above average. The warm growing season yielded wines with ripe fruit flavors, and good balance of sugar and acidity.

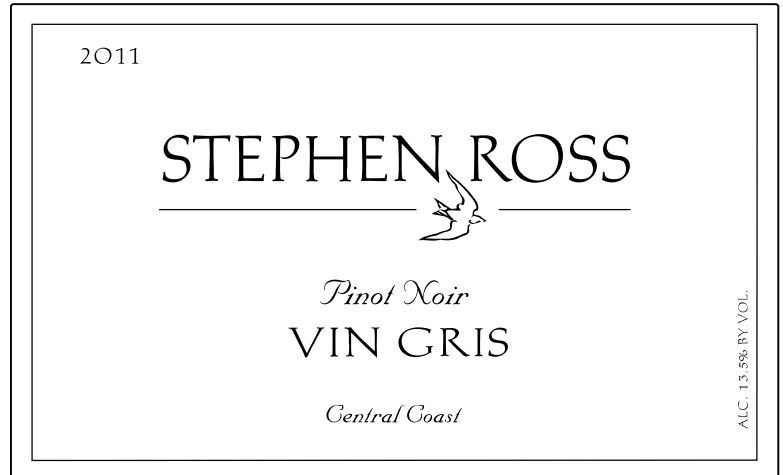
It's no secret that this red blend is mainly Pinot Noir, which is where its pretty aromatics come from, and the Syrah and Zinfandel add nice spice and textural components. The wine has a lot going on. The color is deep ruby with purple hues. The aromas are bright, floral and reminiscent of red berries, cranberries and cherries with notes of cured meats, vanilla from the barrels, and anise. It's a delicious, young, vibrant, fruity wine with fine tannins; simply yummy...showing all the hallmarks of an elegant, refined red wine.

2011

PINOT NOIR

VIN GRIS

CENTRAL COAST



- Harvested by hand on September 27, 2011
- Vineyard – Olsen Ranch, Santa Lucia Highlands
- Average grape analysis – 22.6 °Brix, 6.98 T.A., 3.43 pH
- Juice draw after 16 hours skin contact, juice chilled and settled overnight
- Stainless steel fermented at 54 °F, no-malolactic fermentation
- Aged in one and two-year old French oak barrels
- Wine analysis – 13.5% alcohol, 5.78 T.A., 3.35 pH
- Bottled on January 18, 2012
- 71 cases produced

The term “Vin Gris” is used primarily in Burgundy for rosé produced from Pinot Noir grapes. We produce our Vin Gris in the same way it is produced in Burgundy, from juice drawn from a tank of Pinot Noir grapes within a few hours after crushing at the winery. For the tank of Pinot Noir grapes, this has the added benefit of increasing the skin to juice ratio to make a darker, more concentrated red wine as all of the color and most of the tannin and flavor come from the grape skin. The Vin Gris juice has a light pink color and at this point is made like a white wine, fermented cold in stainless steel, aged in neutral French oak barrels and does not undergo malolactic fermentation.

The 2011 growing season was cool and moderate; the preceding winter saw an abundant amount of rainfall, which continued into the spring, and as late as June. The Pinot Noir was harvested in late September, which missed an early October rain storm. Grape yields were below average, and the clusters were small. The moderate growing season and low yields resulted in wines with bright fruit flavors, and good balance of sugar and acidity.

The wine is light salmon pink in color with pronounced aromatics of the Pinot Noir grape, strawberry and citrus. It is light and refreshing on the palate, crisp and clean on the finish. It can be enjoyed before a meal, or with an array of light cuisine.

2011

SANTA LUCIA HIGHLANDS
PINOT NOIR



- Harvested by hand on September 27, 2011
- Vineyard – 96.8% Olsen Ranch, 3.2% Chorro Creek
- Average juice analysis – 25.6 °Brix, 7.00 T.A., 3.46 pH
- 100% destemmed, and crushed into 5-ton open-top fermentation tanks
- 13 day *cuvaison*/skin contact;
 - 3 day cold soak @ 57 °F
 - 10 day fermentation, punched down 3 times per day, peak temperature 78 °F
- Aged in French oak barrels 10 months - 25% new *François Frères*, and 75% once and twice used barrels
- Wine analysis – 13.5% alcohol, 5.55 T.A., 3.53 pH
- Lightly filtered and bottled on September 5, 2012
- 697 cases produced

This is our second vintage producing a Santa Lucia Highlands Pinot Noir and it comes almost entirely from Olsen Ranch, located in the southern portion of the AVA. The vineyard is located on the east facing hillsides on the west side of the Salinas Valley near the towns of Greenfield and Soledad.

The 2011 growing season was cool and moderate; the preceding winter saw an abundant amount of rain-fall, which continued into the spring, and as late as June. The Pinot Noir was harvested in late September, which missed an early October rain storm. Grape yields were below average, and the clusters were small. The moderate growing season and low yields resulted in wines with bright fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.

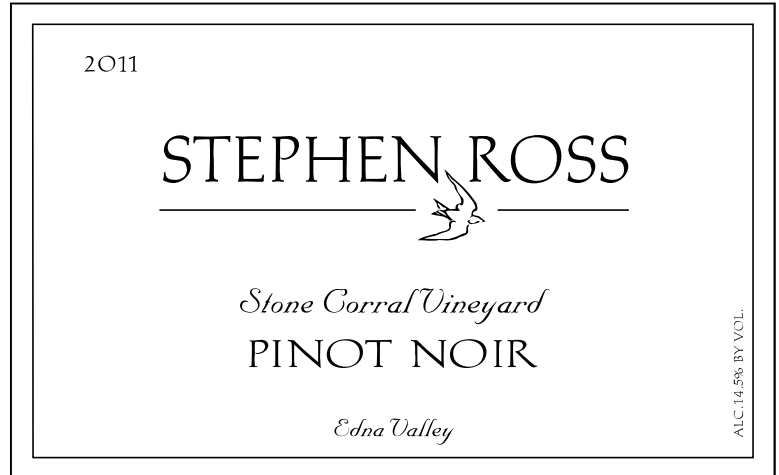
The wine is clear with a transparent ruby red hue. Although this is a lighter hued Pinot Noir, it does not lack for flavor; it has a youthful explosive aroma of cherries and candied red fruit. Exuberant in its nose, it is silky and fine in its textures. This is a very elegant, light and expressive Pinot Noir from a great appellation and wonderful vintage.

2011

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvest by hand September 22 & September 30, 2011
- 60% block 4, clone 777, 20% block 4, clone 115, 20% block 5, clone 667
- Average juice analysis 25.4 °Brix, 6.72 T.A., 3.50 pH
- De-stemmed into one-ton and two-ton open top refrigerated fermentation tanks
- 14 Day *cuvaison*/skin contact; 4 Day cold soak @ 55 °F, pumped over 1 time per day and
10 Day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 11 months - 25% *Tonnellerie François Frères* and *Sirugue* French oak barrels, and
75% used French oak barrels two to three years old
- Clarified by racking three times
- Wine analysis, 14.5% alcohol, 5.85 T.A., 3.52 pH
- Filtered and bottled on September 5, 2012
- 107 cases 750ml, 60 bottles 1.5L and 12 bottles 3L produced

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast-facing hillside in the Edna Valley. In 2011 we chose our best 5 barrels for our Stone Corral Vineyard Pinot Noir.

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in 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.

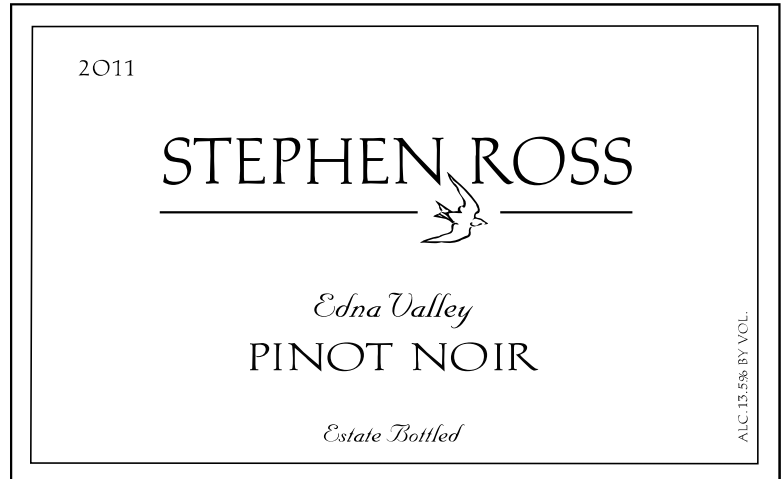
The 2011 growing season was very cool. The preceding winter saw an abundant amount of rainfall, which continued into the spring, and as late as June. Strong winds during bloom resulted in poor pollination, and grape yields were well below average at 1.1 tons/acre. The summer was cool, and the harvest at Stone Corral Vineyard took place in late September. These factors produced wines with bright fruit flavors, and good balance of sugar and acidity.

Dark color is noteworthy in this wine, an indication of the concentration from the low yield in the field. It's a very pretty dark ruby red color and the nose exudes aromas of blackberry compote, plums, cedar and forest floor. Wow may be a good way to describe this full, rich and flavorful wine. The flavors of berry pie and fine satiny tannins make this wine irresistible.

2011

EDNA VALLEY

PINOT NOIR



- Harvest by hand September 22 – October 4, 2011
- 100% Stone Corral Vineyard
- Average juice analysis 24.3 °Brix, 7.1 T.A., 3.65 pH
- De-stemmed into two-ton and five-ton open top refrigerated fermentation tanks
- 12 Day *cuvaison*/skin contact;
 - 3 Day cold soak @ 55 °F, pumped over 1 time per day
 - 9 Day fermentation, punched down 3 times per day, peak temperature 80 °F
- Aged in French oak barrels 11 months - 25% *Tonnellerie François Frères* and *Tonnellerie Kelvin* barrels and 75% used barrels two to five years old
- Clarified by racking three times
- Wine analysis, 13.5% alcohol, 5.78 T.A., 3.63 pH
- Filtered and bottled on September 5, 2012
- 394 cases produced

This is the third vintage of Edna Valley Pinot Noir produced by *Stephen Ross* in which all of the fruit came from our estate property, Stone Corral Vineyard. The vineyard was planted in 2001, and is now coming into maturity, producing full bodied wines with dark red fruit flavors.

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 2011 growing season was very cool. There was frost in the spring, however most of the reported frost damage occurred in the Paso Robles area. The preceding winter saw an abundant amount of rainfall, which continued into the spring – as late as June. Strong winds during bloom resulted in poor pollination, and grape yields were well below average. These factors resulted in wines with bright fruit flavors, and good balance of sugar and acidity.

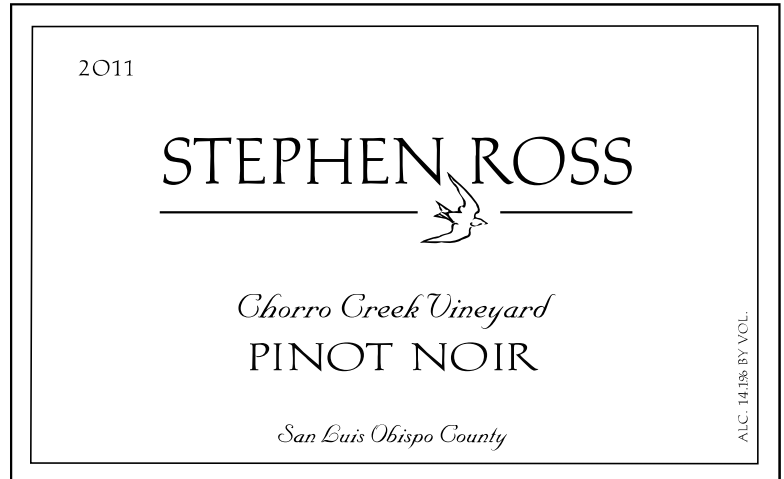
The cool growing season and low yields in the vineyard are reflected in this wine. This is a deeply colored ruby-red wine with a forward nose of dried rose petals, red cherries, cardamom and savory herbs. It is elegant on the palate, medium body, with refreshing acidity and pronounced Pinot Noir fruit flavors finishing with fine tannins.

2011

CHORRO CREEK VINEYARD

PINOT NOIR

SAN LUIS OBISPO COUNTY



- Harvested by hand on October 16, 2011
- Clones 2A and 5
- Average juice analysis – 27.0 °B, 8.40 TA, 3.44 pH
- 100% destemmed into a 5-ton refrigerated open-top tank
- 9 day *cuvaison*/skin contact;
 - 3 day cold soak @ 56 °F, pumped over 1 time per day
 - 6 day fermentation, punched down 3 times per day, peak temperature 79 °F
- Aged in French oak barrels 10 months - 25% new *Kelvin* and 75% once and twice used barrels
- Racked three times for clarity and lightly filter prior to bottling
- Wine analysis – 14.1% alcohol, 6.23 T.A., 3.54 pH
- Bottled on September 5, 2012
- 96 cases produced

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 marine influence from the Pacific. This is the coolest vineyard in the *Stephen Ross* lineup of Pinot Noirs, due to its location.

The 2011 growing season was very cool. There was frost in the spring, however most of the reported frost damage occurred in the Paso Robles area. The preceding winter saw an abundant amount of rainfall, which continued into the spring, and as late as June. Strong winds during bloom resulted in poor pollination, and grape yields were well below average. The cool growing season and low yields resulted in wines with bright fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.

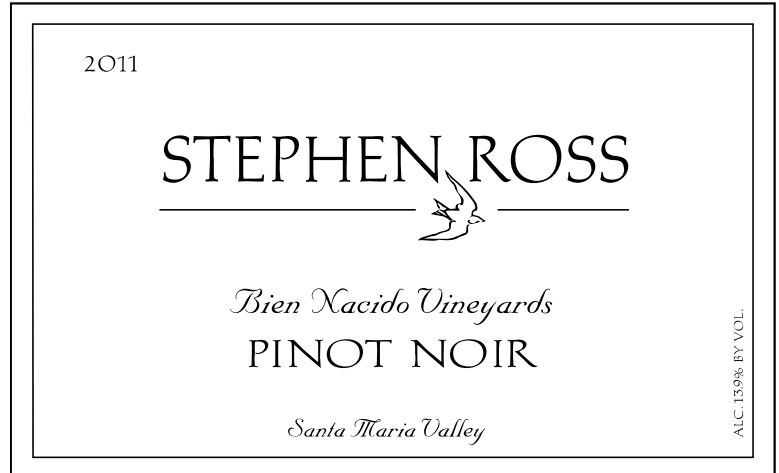
The wine is brilliant and clear with a ruby-red garnet color. This cool weather Pinot Noir displays aromas of rhubarb, black cherry, white pepper and rose petals. This is a medium bodied wine, with bright acidity, complex flavors and polished tannins.

2011

BIEN NACIDO VINEYARDS

PINOT NOIR

SANTA MARIA VALLEY



- Harvested by hand on September 9, 2011
- Block G, Dijon clone 667
- Juice analysis – 24.8 °B, 7.05 T.A., 3.36 pH
- 100% destemmed into a 1.5-ton open-top tank
- 11 day *cuvaison*/skin contact;
 - 5 day cold soak @ 52 °F, pumped over 1 time per day
 - 6 day fermentation, punched down 3 times per day, peak temperature 86 °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 – 13.9% alcohol, 6.35 T.A., 3.41 pH
- Bottled on September 5, 2012
- 73 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 Pinot Noir. 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 2011 growing season was very cool. There was frost in the spring, however most of the reported frost damage occurred in the Paso Robles area. The preceding winter saw an abundant amount of rainfall, which continued into the spring, and as late as June. Strong winds during bloom resulted in poor pollination, and grape yields were well below average. Although the summer was cool, the light crop ripened relatively early. The moderate growing season and low yields resulted in wines with bright fruit flavors, and good balance of sugar and acidity.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.

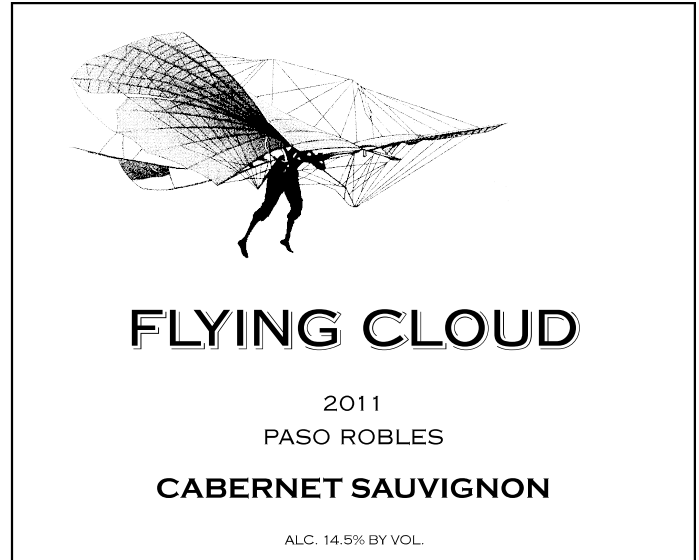
The low yields in the vineyard show in the concentrated ruby color of this wine. There is a lot of red raspberry, rose petals and violets in the aroma, as well as spicy sweet vanilla and forest floor aromas. While this is a dark dense wine in color, it is lively on the palate and has good acidity giving the wine vibrancy. It is complex and abundant in flavor, and finishes with fine tannins.

2011

PASO ROBLES

CABERNET SAUVIGNON

- Hand-picked on October 18, 27 and November 3, 2011
- Vineyards: 58% Beck Vineyard and 42% Margarita Ranch
- Varieties: 75% Cabernet Sauvignon, 25% Merlot
- Grape analysis: 24.3 °Brix, 5.80 g/l T.A., 3.45 pH
- Fermented in small temperature-controlled stainless steel tanks, pumped over daily, 80 °F peak fermentation temperature and 21 days of skin contact.
- Aged in four-year old French oak barrels for 14 months
- Wine analysis – 14.5% alcohol, 6.30 T.A., 3.39 pH
- Lightly filtered and bottled on February 22, 2013
- 668 cases produced



Flying Cloud is produced at *Stephen Ross Wine Cellars*. For winemaker Stephen Ross Dooley the varietal Cabernet Sauvignon invokes fond memories of his first decade of producing wine in the Napa Valley at Louis M. Martini winery in the early eighties. Stylistically, the wine is hearty and balanced with pleasing aromas and flavors characteristic of the variety, with a sense of place or *terroir* and has supple fine tannins. The name *Flying Cloud* pays tribute to the Eden Prairie airport in Mr. Dooley's home state of Minnesota.

This Cabernet Sauvignon was made using classic Bordeaux methods of production; the grapes were destemmed and crushed into small stainless steel tanks, pumped-over daily during the peak of fermentation, three weeks of skin contact, lightly pressed through a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for fourteen months.

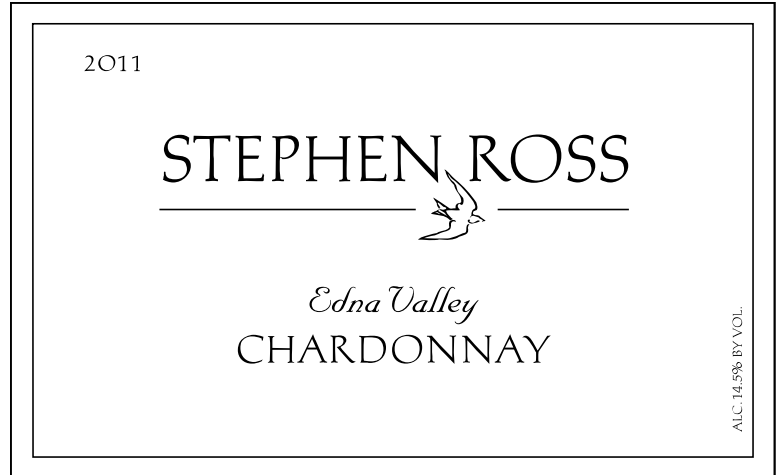
The 2011 growing season was very cool. There was spring frost in the Paso Robles area; however it did not impact the two vineyards where we source fruit. The preceding winter saw an abundant amount of rainfall, which continued into the spring, and as late as June. The summer was cool, lengthening hang time and pushing harvest into late October and early November. The cool growing season resulted in wines with bright fruit flavors, and good balance of sugar and acidity.

The wine is brilliant and clear to the eye with concentrated purple hued ruby-red color. The aromas are a mingling of blackberry, sage, savory spice with hints of cedar and allspice. It drinks nicely with a rich mid-palate, good acidity and finishes with fine tannins.

2011

EDNA VALLEY

CHARDONNAY



- Harvested by hand on September 21, 22 and October 4 & 12, 2011
- Vineyards – 46% Jespersen Ranch, 39% Corbett Vineyard, 15% Bien Nacido Vineyards
- Average Juice analysis, 24.1 °Brix, 9.20 g/l T.A., 3.32 pH
- Whole cluster pressed in a membrane press, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 20% new French oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 80% one, two and three year-old barrels
- Clarified with bentonite (clay) and lightly filtered
- Wine analysis, 14.5% alcohol, 6.05 g/l T.A., 3.35 pH
- Bottled on September 6, 2012
- 767 cases produced

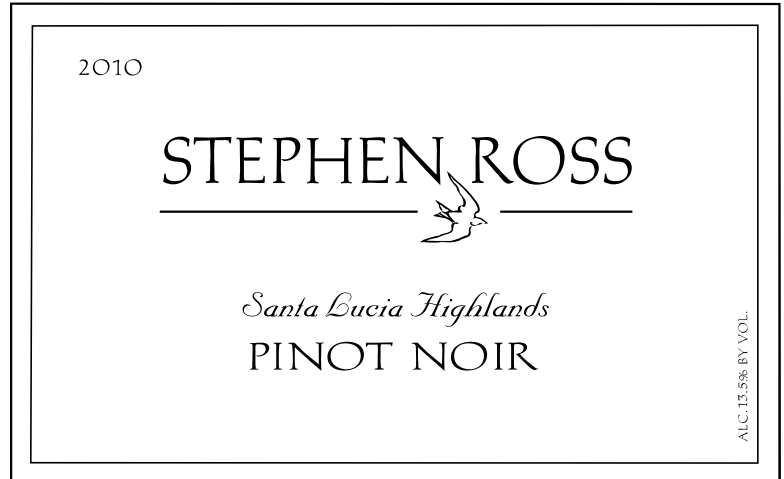
The Edna Valley is located on the South Central Coast of California next to the town of San Luis Obispo. The valley spans in a northeast-southwest orientation and is open at the Pacific Ocean to the west. It lies at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2011 growing season was generally cool. There were parts of the Central Coast which received frost in early spring...however the coastal Edna Valley was not affected. We did receive rain during Pinot Noir bloom leading to shatter, but Chardonnay had excellent conditions during bloom. Unlike 2009 and 2010 there were no heat spikes to deal with during harvest, so there was much less weather pressure in September and October making for a comfortable pace during harvest.

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malolactic fermentation, lees stirring, and *sur lie* aging for nine months in French oak barrels.

The wine is brilliant in appearance, pale straw to yellow in color. The aromas are fresh and vibrant showing pear, nutmeg, mango and lemon zest. This is a rich, flavorful Chardonnay with just the right amount of acidity to match well with an array of dishes.

2010
SANTA LUCIA HIGHLANDS
PINOT NOIR



- Harvested by hand on September 30, 2010
- Vineyard – Olsen Ranch
- Average juice analysis – 26.0 °Brix, 6.35 T.A., 3.68 pH
- 100% destemmed, and crushed into 5-ton open-top fermentation tanks
- 13 day *cuvaison*/skin contact;
 - 4 day cold soak @ 57 °F
 - 9 day fermentation, punched down 3 times per day, peak temperature 78 °F
- Aged in French oak barrels 10 months - 25% new *François Frères*, and 75% once and twice used barrels
- Wine analysis – 13.5% alcohol, 5.25 T.A., 3.70 pH
- Lightly filtered and bottled on August 18, 2011
- 96 cases produced

This is our first release of a Santa Lucia Highlands Pinot Noir and it comes entirely from Olsen Ranch, located in the southern portion of the AVA. The vineyard is located on the east-facing hillsides on the west side of the Salinas Valley near the towns of Greenfield and Soledad.

The 2010 growing season was generally very cold, one of the coldest on record, with typical day time high temperatures reaching 75 – 78 degrees F, pushing hang time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit flavors, good concentration and higher than average acidity.

Classic Burgundian winemaking techniques were used in making this wine; cold soaked for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.

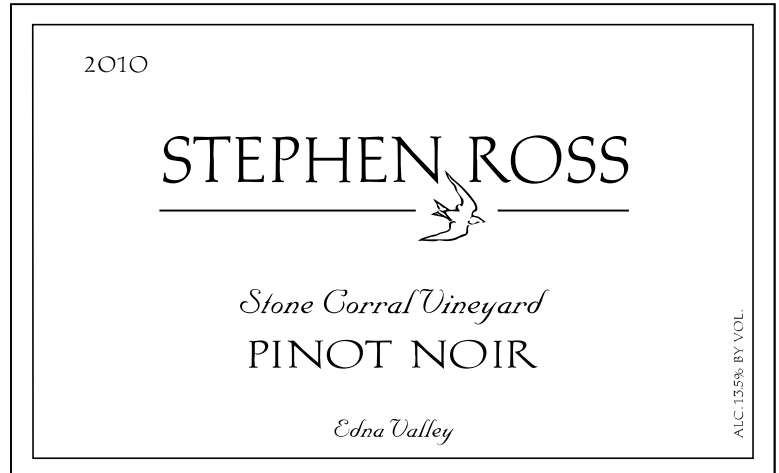
The wine is brilliant and clear with a light ruby red hue. It's a pretty wine in the nose, with aromas reminiscent of cherries, plum, candied red fruit and rose petals. This is a very elegant, light, flavorful Pinot Noir showing fine tannins and savory, red fruit and cedar notes on the finish.

2010

STONE CORRAL VINEYARD

PINOT NOIR

EDNA VALLEY



- Harvest by hand September 29 - October 4, 2010
- 100% Stone Corral Vineyard, 40% block 4, 20% blocks 1 & 2, 20% block 3 and 20% block 5
- 60% clone 777, 20% clone 667 and 20% clone 2A
- 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 - 40% *Tonnellerie François Frères* and *Sirugue* French oak barrels, and 60% used barrels, two to five years old
- Clarified by racking three times
- Wine analysis, 13.5% alcohol, 6.08 T.A., 3.68 pH
- Filtered and bottled on January 19, 2012
- 111 cases 750ml, 60 bottles 1.5L and 5 bottles 3L produced

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley. In 2010 we chose our top five barrels for our Stone Corral Vineyard Pinot Noir.

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 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.

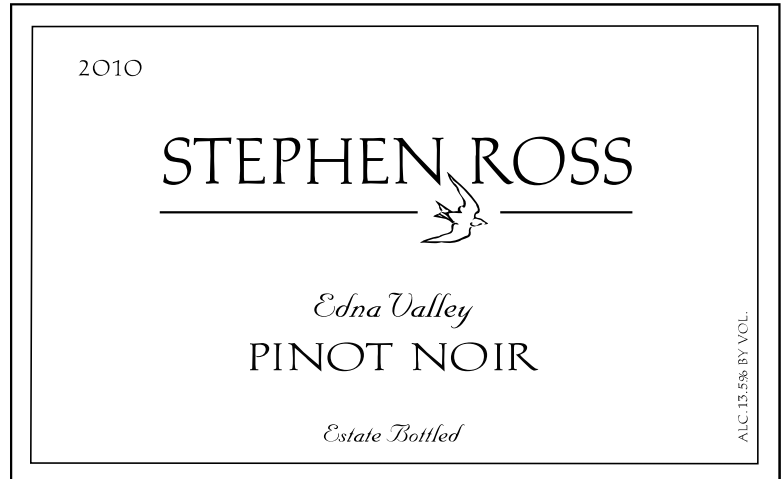
The 2010 growing season was generally very cold, one of the coldest on record, lengthening hang time and pushing harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average, 1.6 tons/acre. The cool season yielded wines with bright fruit, good concentration and higher than average acidity.

This is a concentrated, deeply colored ruby-red Pinot Noir. The aromas are similar to blueberry and plum, and there is a touch of vanilla spiciness from the French oak. The mouth-feel is rich and voluptuous with pleasing fruit flavors and lingering fine tannins.

2010

EDNA VALLEY

PINOT NOIR



- Harvest by hand September 25 – October 4, 2010
- 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
- Wine analysis, 13.5% alcohol, 5.78 T.A., 3.62 pH
- Filtered and bottled on March 22, 2012
- 263 cases produced

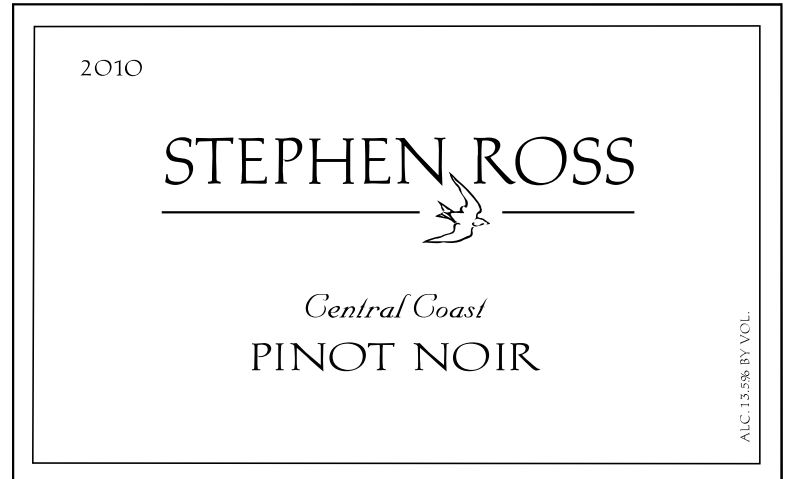
This is the second vintage of Edna Valley Pinot Noir produced by *Stephen Ross* in which all of the fruit came from our estate property, Stone Corral Vineyard. The vineyard was planted in 2001, and is now coming into maturity, producing full bodied wines with dark red fruit flavors.

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 2010 growing season was generally very cold, one of the coldest on record, lengthening hang time and pushing harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average, 1.6 tons/acre. The cool season yielded wines with bright fruit, good concentration and higher than average acidity.

The low yields in the vineyard are reflected in the appearance of this wine, concentrated and dense ruby-red color. The aromas are a reminiscent of plum, savory spice, black cherry and a hint of cola. On the palate, this is a rich full bodied wine, in spite of its moderate alcohol level, and the wine finishes with silky fine tannins.

2010
CENTRAL COAST
PINOT NOIR



- Harvested by hand on September 21 through October 8, 2010
- Vineyards: Olsen Ranch – Santa Lucia Highlands, Kick On Vineyard – Santa Barbara County, Bien Nacido Vineyards – Santa Maria Valley, Stone Corral Vineyard – Edna Valley
- Average juice analysis – 24.5 °Brix, 6.85 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 82 °F
- Aged in 2, 3 and 4-year old French oak barrels for 11 months
- Wine analysis – 13.5% alcohol, 6.38 T.A., 3.59 pH
- Lightly filtered and bottled on August 18, 2011
- 228 cases produced

This vintage of *Stephen Ross* 2010 Central Coast Pinot Noir comes from the three counties that make up the Central Coast: Monterey, San Luis Obispo and Santa Barbara. These vineyards lie in cool 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 2010 growing season was generally very cold, one of the coldest on record, with typical day time high temperatures reaching 75 – 78 degrees F, pushing hang time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit flavors, good concentration and higher than average acidity.

Classic Burgundian winemaking techniques were used in making this wine; cold soak for several days, punched down in open top tanks, pressed with a basket press and aged in Burgundian barrels.

This is a brilliant ruby-red wine with pretty aromatics. The fragrance is reminiscent of Bing cherry, cranberry, black tea and forest floor. As a result of the cool growing season, there are pronounced red-berry flavors on the palate, and textures are elegant in nature, with fine tannins, clean acidity and lingering notes of dried red fruits.

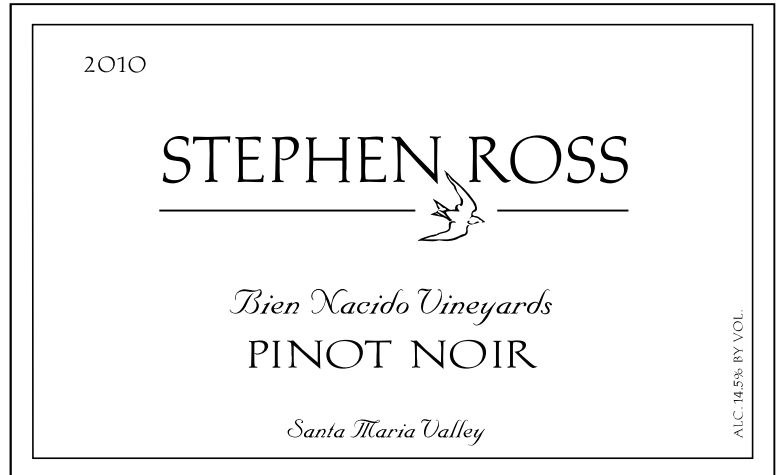
2010

BIEN NACIDO VINEYARDS

PINOT NOIR

SANTA MARIA VALLEY

- Harvested by hand on September 21, 2010
- Block G, Dijon clone 667
- Juice analysis – 24.6 °B, 6.9 T.A., 3.43 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 10 months - 25% new *François Frères*, and 75% once and twice used barrels
- Racked three times for clarity and filtered lightly prior to bottling
- Wine analysis – 14.5% alcohol, 6.23 T.A., 3.50 pH
- Bottled on August 19, 2011
- 98 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 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, occurs 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 2010 growing season was generally very cold, one of the coldest on record, pushing hang time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit, good concentration and higher than average acidity.

Classic Burgundian winemaking techniques were used in making this wine: cold soaked for several days, punched down in open top tanks, pressed with a state-of-the-art stainless steel basket press and aged in Burgundian barrels.

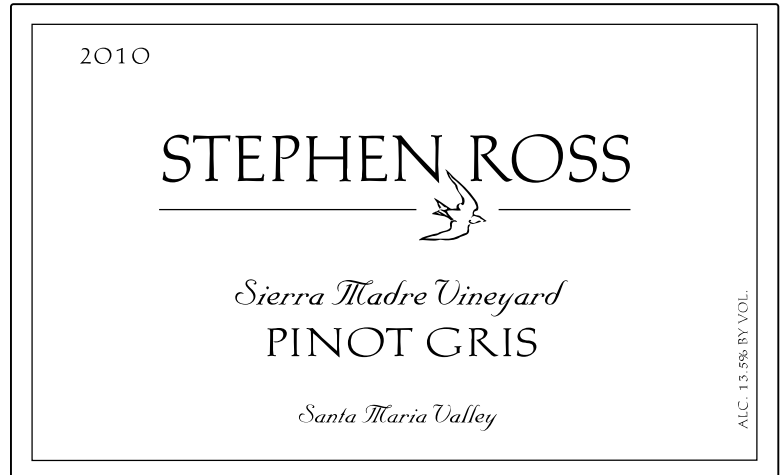
This is a brilliant and clear Pinot Noir with medium purple-ruby color. The wine aromas are reminiscent of rose petals, violets and red raspberries. On the palate, the textures are elegant, creamy and rich, and the flavors are classic for this vineyard, savory white pepper and small red berries. The wine has fine lingering tannins on the finish.

2010

SIERRA MADRE VINEYARD

PINOT GRIS

SANTA MARIA VALLEY



- Harvested by hand on September 7, 2010
- Grape analysis – 21.8 °Brix, 8.18 T.A., 3.25 pH
- Whole cluster pressed, juice chilled and settled overnight
- Stainless steel fermented at 54 °F, no-malolactic fermentation
- Aged in one and two-year old French oak barrels
- Wine analysis – 13.5% alcohol, 6.90 T.A., 3.47 pH
- Bottled on April 7, 2011

Sierra Madre Vineyard is located in the Santa Maria Valley, part of the south Central Coast of California. The first vines at Sierra Madre were planted in 1973, however, the entire vineyard was replanted to the latest rootstock and clonal selections in 1998. 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, occurs 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 2010 growing season was generally very cold, one of the coldest on record, pushing hand time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit, good concentration and higher than average acidity.

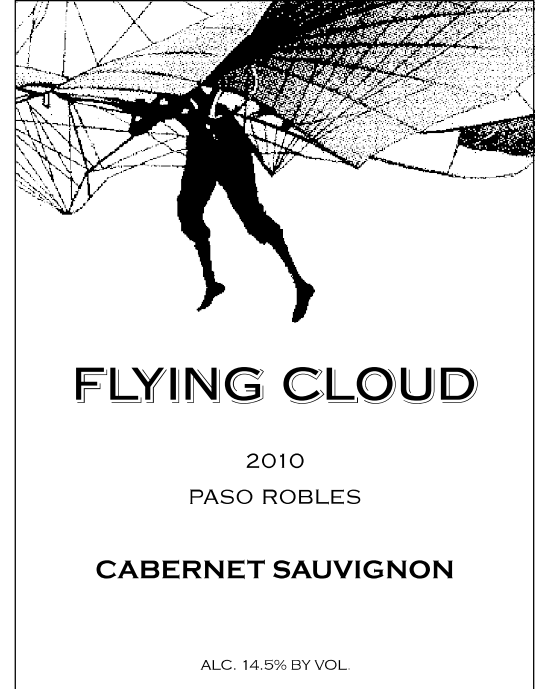
This Pinot Gris (aka Pinot Grigio) was fermented cold (54 °F) in stainless steel, aged in neutral French oak barrels *sur lies*, and did not undergo malolactic fermentation. It is pale straw in color, and has aromas of Asian pear, almond and fig. The mouthfeel is lean with medium body, has mineral and fruit flavors and finishes clean and crisp.

47 cases produced

2010

PASO ROBLES

CABERNET SAUVIGNON



- Harvested by hand on October 25 & 26, 2010
- Vineyard sources – Beck Vineyard and Margarita Ranch, Santa Margarita
- Average grape analysis – 25.0 °Brix, 4.50 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 22 days
- Aged in four-year old French oak barrels for 18 months
- Wine analysis – 14.5% alcohol, 5.55 T.A., 3.73 pH
- Bottled on May 22, 2012
- 370 cases produced

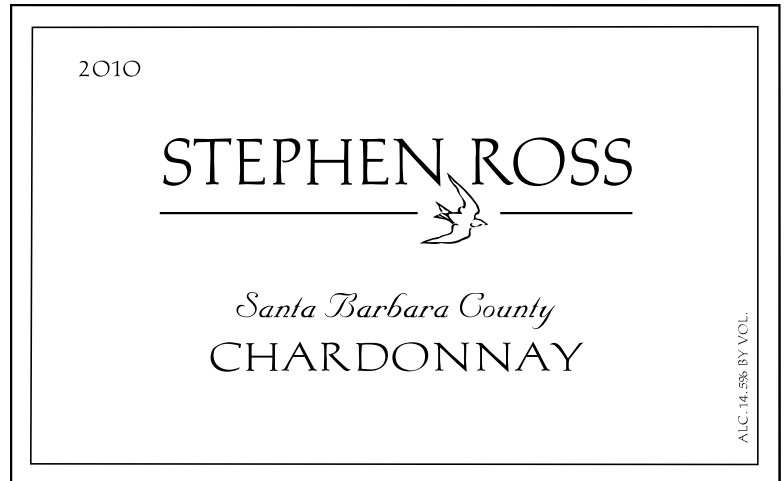
Flying Cloud is produced at *Stephen Ross Wine Cellars*. For winemaker Stephen Ross Dooley the variety Cabernet Sauvignon invokes fond memories of his first decade of producing wine in the Napa Valley at Louis M. Martini winery in the early eighties. Stylistically, the wine is rich with pleasing aromas and flavors characteristic of the variety, and displays supple fine tannins on the finish. The name *Flying Cloud* pays tribute to the Eden Prairie Airport in Mr. Dooley's home state of Minnesota.

This Cabernet Sauvignon was made using classic Bordeaux methods of production. The grapes were destemmed and crushed into small stainless steel tanks, pumped-over daily during the peak of fermentation, three weeks of skin contact, lightly pressed through a state-of-the-art stainless steel basket press, and aged in neutral French oak barrels for eighteen months.

The wine is brilliant and clear to the eye with concentrated ruby brick-red color. The aromas are a mingling of blackberry, licorice and sage with hints of cedar and allspice. It drinks nicely with a rich, voluptuous mid-palate and finishes with fine tannins.

2010

SANTA BARBARA COUNTY
CHARDONNAY



- Harvested by hand on October 8, 2010
- Juice analysis, 24.5 °Brix, 9.80 g/l T.A., 3.30 pH
- Whole cluster pressed in a membrane press, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 20% new French oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 80% one, two and three-year old barrels
- clarified with bentonite (clay) and lightly filtered
- Wine analysis, 14.5% alcohol, 6.38 g/l T.A., 3.39 pH
- Bottled on August 18, 2011
- 201 cases produced

This wine comes for the most part from Bien Nacido Vineyard, 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 35 degrees latitude and therefore receives a lot of intense sunlight from a “directly overhead” sun.

The 2010 growing season was generally very cold, one of the coldest on record, with typical day time high temperatures reaching 75 – 78 degrees F, pushing hang time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit flavors, good concentration and higher than average acidity.

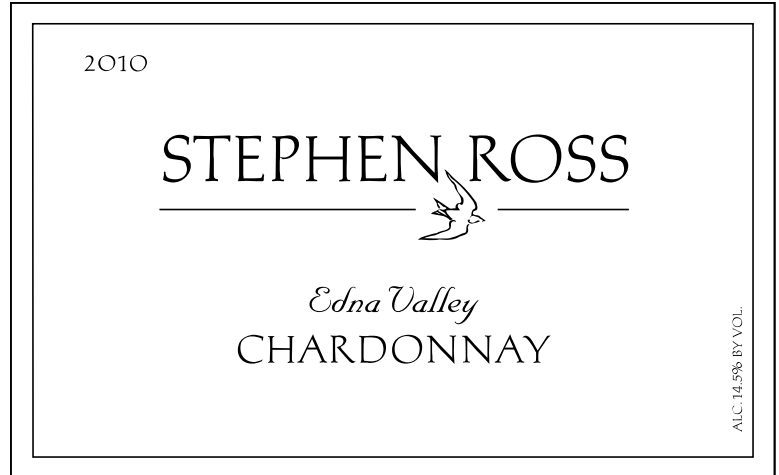
Classic Burgundian winemaking techniques were used in making this wine; barrel fermented, malolactic fermentation, lees stirring, and *sur lie* aging for nine months.

The wine is brilliant in appearance, pale straw in color. It has citrus, apple, pear and sweet pastry spice notes in the aroma. It is rich and flavorful on the palate; elegant, creamy, with just enough acidity to keep it fresh and lively. The citrus flavors linger on the palate and the wine finishes with enticing hazelnut notes.

2010

EDNA VALLEY

CHARDONNAY



- Harvested by hand on September 30 and October 3, 2010
- Vineyard – Jespersen Ranch
- Juice analysis, 26.5 °Brix, 9.50 g/l T.A., 3.32 pH
- Whole cluster pressed in a membrane press, juice chilled and settled overnight
- Clarified juice racked to barrels, and inoculated for fermentation
- 100% barrel fermented and 100% malolactic fermentation
- 20% new French oak, a blend of *Tonnellerie Sirugue* and *François Frères*, and 80% one, two and three year-old barrels
- Clarified with bentonite (clay) and lightly filtered
- Wine analysis, 14.5% alcohol, 6.15 g/l T.A., 3.33 pH
- Bottled on August 18, 2011
- 112 cases produced

The Edna Valley is located on the south Central Coast of California next to the town of San Luis Obispo. The valley spans in a northeast-southwest orientation and is open at the Pacific Ocean to the west. It lies at 34 degrees latitude and receives an abundance of light from a “directly overhead” sun. The climate is strongly influenced by regular summertime afternoon cool breezes coming from the Pacific Ocean. This is a unique climate of cool air temperature and intense sunlight.

The 2010 growing season was very cold, one of the coldest on record, with typical day time high temperatures reaching 75 – 78 degrees F, pushing hang time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit flavors, good concentration and higher than average acidity.

Classic Burgundian winemaking methods were used in making this wine; barrel fermentation, malolactic fermentation, lees stirring, and *sur lie* aging for nine months in French oak barrels.

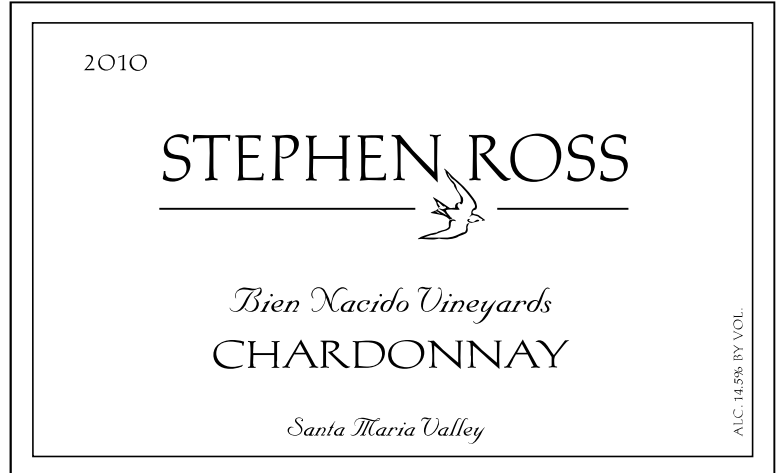
The wine is brilliant in appearance, pale straw to yellow in color. It has pineapple, mango, starfruit, butter and sweet pastry spice notes in the aroma. On the palate the wine is rich and flavorful, elegant, unctous, with just enough acidity to keep it fresh and lively. The nutmeg spicy flavors linger on the palate and the wine finishes with enticing tropical fruit notes.

2010

BIEN NACIDO VINEYARDS

CHARDONNAY

SANTA MARIA VALLEY



- Harvested by hand on October 8, 2010
- Juice analysis, 24.5 °Brix, 10.90 g/l T.A., 3.28 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, 14.5% alcohol, 6.30 g/L T.A., 3.42 pH
- Bottled on August 18, 2011
- 72 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 2010 growing season was generally very cold, one of the coldest on record, pushing hang time and harvest into late September and early October. The preceding winter saw an abundant amount of rainfall, which continued into the spring. Grape yields were below average. The cool season yielded wines with bright fruit, good concentration and higher than average acidity.

Classic Burgundian winemaking methods were used in making this wine, grapes with high acidity, barrel fermented, full malolactic fermentation, and *sur lie* aging for nine months. The wine has a pale straw color and aromas of toasted barley, coconut, pear and hazelnut. This is a full-bodied wine, creamy with refreshing acidity and lingering flavors of fruit and spicy oak.