

2017

PINOT NOIR, EDNA VALLEY ESTATE

EDNA VALLEY

761 Cases | Bottled August 2, 2018

Suggested Retail: \$38

VINEYARD

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley. The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in 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.

VINTAGE

The 2017 vintage was marked by an abundant amount of rainfall during the 2016/2017 winter at 35 inches. The growing season was relatively cool. There were several days of warmish weather in May and June, but only into the 80s. We had a small rain event in early August, which measured a tenth of an inch. Of note, there was a heat wave lasting three days, September 1 – 3, peaking on September 2 at 114 degrees.

WINEMAKING

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

Vineyard:

Stone Corral Vineyard

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

Harvest:

August 21, 25, and 29, 2017. Harvested by hand at night

Fermentation:

Indigenous yeast and malolactic bacteria

15% Whole Cluster, 85% De-stemmed into 4.5-ton open top refrigerated tanks

Aging:

Non-fined and light filtered. Aged for 10 months in oak. Aged in 25% new French oak barrels, 75% one to three-year-old French oak barrels

Alcohol:	pH:	T.A.:
13.3%	3.60	5.78g/L



TASTING NOTES

A brilliant ruby-red color. Expressive nose of black cherry, bay leaf, dried porcini and rose petal. Wonderful balance of very fine tannins and moderate acidity, finishing with lingering flavors of dried cranberry and black cherry.