



COHO

Wine:

2006 Stanly Ranch Pinot Noir

<i>Harvest:</i>	September 25 th and October 2 nd , 2006, hand picked
<i>Appellation:</i>	Los Carneros Appellation, Napa Valley
<i>Vineyard:</i>	Stanly Ranch Vineyard
<i>Vines:</i>	Martini Pinot Noir clone/St. George rootstock, 30+ year old vines with newer Dijon selections added to the blend
<i>Location:</i>	Clay loam soils in the eastern edge of the Napa Carneros
Brix at Harvest:	25.3 Brix PH: 3.52 pH Total Acidity: 6.9 g/L
Crush:	20% whole cluster inclusion
Pre-fermentation:	4 days cold soak at 50 degrees F
Fermentation:	Romanée-Conti yeast selection
Peak Temperature:	94 degrees F
Pressing:	twelve days after onset of fermentation
Oak:	100% French oak; 40% new for the vintage, mixed coopers, heavy toast and medium plus toast with toasted heads
Time in wood:	10 months
Bottled:	August 13, 2007
Produced:	483 cases of 750 ml, plus 4 6-bottle, 1.5L, cases produced
Release Date:	March 1, 2008

Winemaker's Notes:

This wine comes from a rare, small block of older Pommard selection of Pinot Noir on Stanly Ranch in Los Carneros. Planted around 1970, they produce yields of only 1.5 to 2 tons per acre. In 2006 we also harvested a few tons of Dijon selections of Pinot Noir (667 and 777 clones) from the ranch to add to the blend (final composition: 66% "old Vine" and 34% "Dijon clones"). Focused aromas of black cherry, wild berry and enticing ripe plum aromas mingle with floral violet scents and vanilla. Rich and plush on entry, where the velvety texture of fine-grained tannins expand to reveal layered flavors of black cherry, plum and red currant in the mouth, gaining a refined dimension in the elegant finish.

Finished Wine Statistics:

Alcohol: 14.2% pH: 3.68 pH TA: 6.1 g/L