



COHO

2008 Stanly Ranch Pinot Noir

Harvest:	September 7 th and 13 th , hand picked
Appellation:	Los Carneros Appellation, Napa Valley
Vineyard:	Stanly Ranch Vineyard
Vines:	Dijon Clones 114, 115 and 667 clones on 101-14 rootstock
Location:	Clay loam soils in the eastern edge of the Napa Carneros
Brix at Harvest:	26.1 Brix PH: 3.55 pH Total Acidity: 4.8 g/L
Crush:	De-stemmed whole berries
Pre-fermentation:	4 days cold soak at 55 degrees F
Fermentation:	Romanée-Conti yeast selection
Peak Temperature:	94 degrees F
Pressing:	twelve days after crush
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 1, 2009
Produced:	411 cases of 750 ml, plus 4 1.5L, cases produced
Release Date:	November 1, 2010

Winemaker's Notes:

This wine comes three distinct Dijon clones of Pinot Noir on Stanly Ranch in Los Carneros. Ripe aromas of black cherry, wild berry and enticing ripe plum aromas mingle with floral violet scents with a toasted almond and vanilla-infused bouquet. Rich and mouth-filling on entry, where the opulent texture reveals layered black cherry, plum and red currant flavors and fine-grained tannins which builds finesse on the elegant finish.

Finished Wine Statistics:

Alcohol: 14.8% pH: 3.64 pH TA: 5.5 g/L