



COHO

2010 Stanly Ranch Pinot Noir

Harvest:	Hand picked on September 29, 2010
Appellation:	Los Carneros Appellation, Napa Valley
Vineyard:	Stanly Ranch Vineyard
Vines:	Dijon Clones 114, 777 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: 3.65 pH Total Acidity: 5.3 g/L
Crush:	De-stemmed whole berries
Pre-fermentation:	3 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; 45% new for the vintage, mixed coopers, heavy toast and medium plus toast with toasted heads
Time in wood:	10 months
Bottled:	July 19, 2011
Produced:	425 cases of 750 ml, plus 3 cases of 1.5L produced
Release Date:	October 1, 2012

Winemaker's Notes:

This wine comes three Dijon clones of Pinot Noir (114, 667 and 777) grown on the historic Stanly Ranch in the Los Carneros appellation of Napa Valley. The cool growing season and gravelly soils bring mature black cherry, cola and complex flavors to the wine. Ripe aromas fill your glass, and enticing violet and cocoa scents mingle with a vanilla-infused bouquet. Rich and mouth-filling, it's fine texture and moderate tannins reveal deep fruit flavors and a very elegant, lengthy finish.

Finished Wine Statistics:

Alcohol: 14.3% pH: 3.52 pH TA: 5.5 g/L