



COHO

2011 Stanly Ranch Pinot Noir

Harvest:	Hand picked on September 23, 2011
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:	26.3 Brix PH: 3.58 Total Acidity: 5.94 g/L
Crush:	De-stemmed whole berries with 15% whole clusters on stem
Pre-fermentation:	4 days cold soak at 55 degrees F
Fermentation:	Romanée-Conti yeast selection
Peak Temperature:	94 degrees F
Pressing:	Eleven days after crush
Oak:	100% French oak; 50% new for the vintage, mixed coopers, heavy toast and medium plus toast with toasted heads
Time in wood:	10 months
Bottled:	July 16, 2012
Produced:	455 cases of 750 ml, plus 5 cases of 1.5L produced
Release Date:	October 1, 2013

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 microclimate and gravelly soils of this site provide ripe cherry aromas and complex flavors in the wine. Ripe red fruit aromas fill your glass, and enticing loamy scents mingle with a vanilla-infused bouquet. Rich flavors and moderate tannins reveal a fine-grained texture with an elegant, silky finish.

Finished Wine Statistics:

Alcohol: 14.3% pH: 3.72 pH TA: 5.3 g/L