

COHO



Stanly Ranch is the easternmost vineyard in the Los Carneros appellation. Originally planted with Pinot Noir in the 1870s, the vineyard borders the wetlands of the Napa River/San Pablo Bay watershed. Proximity to the cool foggy marine climate of the bay imparts spicy aromatics in the wine, while the clay and clay loam soils contribute an earthy complexity to the black cherry fruit flavors.

Varietal Composition: 100% Pinot Noir
Appellation: Los Carneros, Napa Valley
Vines: Dijon Clones 115, 667, 777 on 101-14 rootstock
Pre-fermentation: 4 days cold soak at 55 degrees F.
Fermentation: Romanee-Conti yeast selection
Pressing: 8 days after crush
Aging: 10 months in 100% French oak barrels, 40% new
Bottled: July 13, 2017
Production: 390 cases

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