



COHO

Wine:

2007 Stanly Ranch Pinot Noir

<i>Harvest:</i>	September 14 th , 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, 35+ year old vines
<i>Location:</i>	Clay loam soils in the eastern edge of the Napa Carneros
<i>Brix at Harvest:</i>	24.6 Brix PH: 3.59 pH Total Acidity: 5.6 g/L
<i>Crush:</i>	De-stemmed whole berries
<i>Pre-fermentation:</i>	4 days cold soak at 55 degrees F
<i>Fermentation:</i>	Romanée-Conti yeast selection
<i>Peak Temperature:</i>	94 degrees F
<i>Pressing:</i>	twelve days after crush
<i>Oak:</i>	100% French oak; 35% new for the vintage, mixed coopers, heavy toast and medium plus toast with toasted heads
<i>Time in wood:</i>	10 months
<i>Bottled:</i>	July 31, 2008
<i>Produced:</i>	379 cases
<i>Release Date:</i>	June 1, 2009

Winemaker's Notes:

This wine comes 100% from the very last harvest of 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. 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: 14.0% pH: 3.72 pH TA: 5.4 g/L

COHO Wines
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