



COHO

2009 Stanly Ranch Pinot Noir

Harvest:	September 4, 2009, hand picked
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:	25.7 Brix PH: 3.61 pH Total Acidity: 4.9 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; 45% new for the vintage, mixed coopers, heavy toast and medium plus toast with toasted heads
Time in wood:	10 months
Bottled:	July 26, 2010
Produced:	351 cases of 750 ml, plus 3 cases of 1.5L produced
Release Date:	November 15, 2011

Winemaker's Notes:

This wine comes three distinct Dijon clones of Pinot Noir on Stanly Ranch in Los Carneros. These blocks are all located on "Home Hill", so-called because it overlooks Judge Stanly's homestead site from the late 1800's. The gravelly slopes allow the vines to mature the grapes to perfection. Ripe aromas fill your glass, and enticing black cherry, violet and cocoa scents mingle with a vanilla-infused bouquet. Rich and mouth-filling, it's fine texture and moderate tannins reveal black cherry fruit flavors and a very elegant finish.

Finished Wine Statistics:

Alcohol: 14.6% pH: 3.69 pH TA: 5.8 g/L