

2018

PINOT NOIR, EDNA VALLEY

ESTATE BOTTLED

644 Cases | Bottled January 21, 2020

Suggested Retail: \$38

VINEYARD

Stone Corral Vineyard is our Estate vineyard, which we planted in 2001. The vineyard is planted exclusively to several Pinot Noir clones and rootstocks covering a rolling southeast facing hillside in the Edna Valley.

The Edna Valley is located in the South Central Coast of California a few miles southeast of the town of San Luis Obispo. The valley spans in a Northwest to Southeast orientation and is open to the Pacific Ocean to the West; it lies in Southern California at 35 degrees latitude and therefore receives lots of sunlight from a “directly overhead” sun. The climate is strongly influenced by regular summer-time afternoon cool breezes from the ocean.

VINTAGE

The Edna Valley experienced a very cool 2018 season and harvest. In terms of growing degree days (GDD) 2018 was the second coolest growing season in the past 10 years at 2,253 GDD. Only 2010 had fewer GDD at 2,145. During the spring and summer, we had day after day of moderate temperatures peaking just into the low 70s. There were only a few atypical days in July and August with temperatures in the 90s. Furthermore, the harvest weather was ideal with consistent mild temperatures. We had the luxury to bring in fruit at a manageable pace, at ideal sugar and acid levels, over the duration of the long harvest season, starting in early September.

WINEMAKING

Classic Burgundian methods of winemaking were used in making this wine; open top stainless steel fermenters, punch downs by hand, pressed with a modern stainless steel basket press, aged in French oak barrels and put into bottle with a clarifying filtration.

Vineyard:

Stone Corral Vineyard,
Dijon clones 115, 667, 777 and Wädenswil Clone 2a.

Harvest:

September 7–17, 2018. Harvested by hand at night.

Fermentation:

100% De-stemmed into 4.5-ton open top refrigerated tanks. Indigenous yeast and malolactic bacteria.

Aging:

Non-fined and light filtration.

Aged for 15 months in 20% new French oak barrels, 80% one to three-year-old French oak barrels.

Alcohol:	pH:	T.A.:
13.7%	3.60	5.78g/L



TASTING NOTES

Beautiful deep ruby red color, transparent and dense. Bright notes of fresh rose blossom, some cedar forest and dried cherry aromas. Youthful, with a good balance of acidity and moderate alcohol, ripe blue fruit notes on the palate, lingering fine tannins on the finish.