



2010
Pinot Noir
Edna Valley

- Blend of Stone Corral and Righetti Vineyards
- Blend of clones 115, 667, 777, 943, Calera and 2A on 101-14 and 3309 rootstalks
- Hand harvested cold fruit from night pick during the month of September 2010.
- Low yield about 1.13 tons per acre between 24 and 25.5 ° Brix
- Destemmed with nearly 100 % whole berries remaining
- Fermented in small open top tanks
- 4 day cold soak, average 14 day fermentation, peak temperature 83°
- Hand punched down several times daily as needed
- Pressed off just dry, tank settled then racked to barrels
- Aged in small French oak barrels for 20 months
- Wine analysis – 13.9% Alcohol, .7 TA, 3.6 pH

The Stone Corral Vineyard is planted on a southeast slope on the west side of the Edna Valley which has an east/west orientation opening up to the Pacific Ocean from Morro Bay and Pismo Beach. Approximately 120 to 300 feet above sea level, the climate is strongly influenced by the ocean providing ideal temperate growing conditions for Pinot Noir. Early spring warming, mild summer temperatures and late arriving cold fall temperatures and rain provide a long growing season for the development of rich color, concentrated and complex flavors. The soils are marine in origin with many fossil rocks and very well drained. The soil types vary somewhat; sand, sandy loam, loamy sand, pebbly sandy clay loam, all fine angular blocky. Many areas have underlying decomposing sandstone layers.

The Righetti Vineyard is planted on rolling hills in a thermal belt on the east side of the Edna Valley among decades old Avocado trees on the historic Righetti Ranch. The vineyard is predominately planted with Pinot Noir, but also has a few blocks of Chardonnay. The valley's east/west orientation opens up to the Pacific Ocean from Morro Bay. Approximately 200 to 300 feet above sea level, the climate is strongly influenced by the ocean providing ideal growing conditions for cool varieties.