

**2014 PINOT NOIR**  
*ESTATE*  
**STONE CORRAL VINEYARD**  
**EDNA VALLEY**  
**\$50**



- Blend of clones 115, 777 and 667 on 101-14 and 1616C rootstocks
- Hand harvested, cold fruit from night picks in late August and early September 2014
- Yield 2.4 tons per acre, harvested between 23.4 and 24.5° Brix
- Destemmed with nearly 100% whole berries remaining
- Fermented in small open top tanks
- 4 day cold soak, average 12 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 16 months, 30% new
- Once the fresh wine is transferred from the press pan, all moving of the wine is done with inert gas pressure, including bottling
- When handling the wine, care is taken at all opportunities to avoid shear
- Wine analysis – 13.8% Alcohol, .69 TA, 3.46pH

The Stone Corral Vineyard is planted on the southeast slope of an uplifted seabed on the west side of the Edna Valley appellation. The coastal terrain features transverse ranges allowing the appellation to open up to the Pacific Ocean from Morro Bay and Pismo Beach. The climate is strongly influenced by the ocean providing ideal, temperate growing conditions for Pinot Noir. Classified as a Region 1 viticulture area, the long growing season results in the development of rich color and complex, concentrated flavors. Soil profiles vary between blocks from sand, sandy loam, loamy sand, pebbly sandy clay loam, all fine angular blocky, including decomposing sandstone layers and numerous fossil rocks. The soils are well drained and marine in origin, resulting in an elegant Pinot Noir with extraordinary floral attributes. The property boasts natural acidity with high aging potential, and cellaring is recommended for at least 2 years after bottling.

**KYNSI WINERY**

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