

**2018 PINOT NOIR ROSÉ**  
**BARN OWL BLUSH**  
**EDNA VALLEY**  
\$26



- Produced exclusively from Stone Corral Vineyard Estate Pinot Noir
- Hand harvested cold fruit from night pick on September 1, 2018
- Low vineyard yield 2 tons per acre – 21.9° Brix
- Whole cluster pressed on Champagne cycle
- Juice fermented in small, climate controlled stainless steel tanks until dry
- Peak temperature 54°, 14 day slow fermentation
- Racked to stainless steel tank for 7 months for settling and aging
- Wine analysis – 13.2% Alcohol, .73 TA, 3.43 pH

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. 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 with concentrated and complex 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. Block 2 is planted entirely to clone 2A which typically features larger clusters than the Dijon clones on the estate with a high juice to skin ratio, lending itself perfectly to a Provence style rosé.

**KYNSI WINERY**

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