

# COHO



## Coho 2002 Stanly Ranch Pinot Noir

<i>Harvest:</i>	September 13, 2002, hand picked
<i>Appellation:</i>	Los Carneros Appellation, Napa Valley
<i>Vineyard:</i>	Stanly Ranch Vineyard
<i>Vines:</i>	Martini Pinot Noir clone on St. George rootstock, 30+ year old vines
<i>Location:</i>	Cool coastal plain with gravelly soils in Carneros, Napa Valley
Brix at Harvest:	24.9 Brix
PH:	3.50 pH
Total Acidity:	0.74 g/L
Crush:	25% whole cluster inclusion
Pre-fermentation:	3 days cold soak at 50 degrees F
Fermentation:	Natural yeast
Peak Temperature:	93 degrees F
Pressing:	After seven days
Aging:	Native malo-lactic fermentation in barrel
Oak:	100% French oak; 1/3 new for the vintage, mixed coopers, heavy toast and medium plus toast with toasted heads
Time in wood:	10 months
Bottled:	August 12, 2003
Produced:	141 cases produced
Release Date:	April 1, 2004

### **Winemaker's Notes:**

The old vines at Stanly Ranch produce a "Pinot" varietal intensity that is surprising in its concentration and persistence -- rarely found and always much admired. The effusive, smokey, rose petal/lilac and perfumed bouquet leads to roundness on the palate, unsurpassed in textural richness with a silky acidity and elegant fruit finish. Yields of 1.5 to 2 tons per acre are common for these old vines, producing classically structured and intensely flavored wines.

### **Finished Wine Statistics:**

Alcohol:	13.9%
Ph:	3.65 pH
TA:	0.66 g/L