



# COHO

## **Wine: 2003 Stanly Ranch Pinot Noir**

<i>Harvest:</i>	September 17, 2003, hand picked
<i>Appellation:</i>	Los Carneros Appellation, Napa Valley
<i>Vineyard:</i>	Stanly Ranch Vineyard
<i>Vines:</i>	Martini Pinot Noir clone/St. George rootstock, 30+ year old vines
<i>Location:</i>	Clay loam soils in the eastern edge of the Napa Carneros
Brix at Harvest:	24.8 Brix
PH:	3.49 pH
Total Acidity:	0.65 g/L
Crush:	10% whole cluster inclusion
Pre-fermentation:	3 days cold soak at 50 degrees F
Fermentation:	Natural yeast
Peak Temperature:	93 degrees F
Pressing:	nine days after onset of fermentation
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 20, 2004
Produced:	242 cases produced
Release Date:	April 1, 2005

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

Stanly Ranch still has one small block of older vines with yields of only 1.5 to 2 tons per acre. Planted around 1970, they produce wines with an underlying complexity that reflects the depth of their mature nature. The grapes were picked at peak flavor, fermented with whole cluster inclusion and aged for 10 months in French oak barrels. Focused fruit aromas, violets and an aromatic, perfumed bouquet are well-integrated with toasted oak/vanilla tones. The supple palate and elegant fruit finish delivers a classically structured and intensely flavored Pinot Noir that will compliment a wide variety of dishes that grace the dining table.

### **Finished Wine Statistics:**

Alcohol: 14.2%      Ph: 3.65 pH      TA: 0.64 g/L

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