



# COHO

## **Wine:**

## **2005 Stanly Ranch Pinot Noir**

<i>Harvest:</i>	September 7 & 23, 2005, 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 with some newer Dijon selections added to the blend
<i>Location:</i>	Clay loam soils in the eastern edge of the Napa Carneros
<i>Brix at Harvest:</i>	24.7 Brix
<i>pH:</i>	3.40 pH
<i>Total Acidity:</i>	6.9 g/L
<i>Crush:</i>	15% whole cluster inclusion
<i>Pre-fermentation:</i>	5 days cold soak at 50 degrees F°
<i>Fermentation:</i>	Romanée-Conti yeast selection
<i>Peak Temperature:</i>	91 degrees F
<i>Aging:</i>	10 months in French oak barrels; 1/3 new for the vintage, mixed coopers, heavy toast and medium plus toast with toasted heads
<i>Bottled:</i>	July 21, 2006
<i>Production:</i>	944-6/750ml bottle cases, plus 4-6/1.5L bottle cases
<i>Release Date:</i>	Spring, 2007

## **Winemaker's Notes:**

Stanly Ranch still has one small block of older Pommard selection Pinot Noir vines, with yields of only 1.5 to 2 tons per acre. Planted around 1970, they produce wines with an underlying complexity that reflects their age. In 2005 we also harvested a few tons of the new Dijon selections of Pinot Noir (114 and 777 clones) to add to the blend (final composition: 68% "old Vine" and 32% "Dijon clones"). The grapes were picked at peak maturity and after a long "cold-soak" they were fermented with some whole clusters and allowed to reach high temperatures for tannin extraction and quickly pressed off.

An intriguing perfume of red cherry and violets exude from the glass, leading to mouth filling cherry flavors mingled with spicy cinnamon and toasted oak/vanilla tones. Crisp acidity carries the wine into a long, elegant finish.

## **Finished Wine Statistics:**

Alcohol: 14.2%                      pH: 3.58 pH                      TA: 6.1 g/L

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