

COHO



Stanly Ranch is the easternmost vineyard in the Los Carneros appellation. Originally planted with Pinot Noir in the 1870s, the vineyard borders the wetlands of the Napa River/San Pablo Bay watershed. Proximity to the cool foggy marine climate of the bay imparts spicy aromatics in the wine, while the clay and clay loam soils contribute an earthy complexity to the black cherry fruit flavors.

Varietal Composition: 100% Pinot Noir

Appellation: Los Carneros, Napa Valley

Vines: Dijon Clones 115, 667, 777 on 101-14 rootstock

Pre-fermentation: 4 days cold soak at 55 degrees F.

Fermentation: Romanee-Conti yeast selection

Pressing: 7 days after crush

Aging: 10 months in 100% French oak barrels, 40% new

Bottled: July 11, 2018

Production: 433 cases