



2017

Cherry Pie Pinot Noir Stanly Ranch

Vineyard Notes

Pinot Noir was first planted at Stanly Ranch in the 1940s, when a clonal trial proved the ranch's well-drained day-loam soils and rolling hills ideal for growing the finicky varietal. The vineyard has been significantly refined over the years, and Stanly Ranch is now one of the most sought after vineyards for Pinot Noir in California.

Winemaking Notes

The fruit was fermented in open top oak puncheons to allow more complexity and variety in the phenolic, aromatic and flavor components of the wine, producing a completely unique representation of the Pinot Noir grape. The wine was aged in French oak, a portion of which was the same puncheons the wine was fermented in that very year and rested 'sur lie' for the entire aging period.

Tasting Notes

The 2017 Stanly Ranch Pinot Noir is lush with flavors of crushed black cherries and vanilla with a subtle hint of black tea. The palate is full-bodied showing bright, bold, juicy red cherry and pronounced tart cranberries with an overall roundness supported by soft, integrated tannins that carry through to a long finish.

VARIETAL

100% Pinot Noir

APPELLATION

100% Napa Carneros

COOPERAGE

100% French Oak, 50% new

WINE ANALYSIS

Alcohol 14.5% • pH 3.74 • TA 6.2 g/L • RS 1.84 g/L