



2015 Stone Corral Vineyard Pinot Noir Edna Valley



Yields in 2015 in Coastal San Luis Obispo County were the lowest since 2011 due to inclement spring weather which caused poor fruit set, as well as the effects of the ongoing drought. Warm and dry summer conditions coupled with the small yield, resulted in an early harvest which was completed in our estate vineyards on September 22, 2015. The wines produced in 2015 are similar to those produced in the immediately preceding vintages of 2013 and 2014, emphasizing harmony and balanced acidity, though with more concentration and structured tannins due to the low yields.

- ◆ Produced entirely from proprietor grown pinot noir grapes from Stone Corral Vineyard
- ◆ Hand-harvested August 25 - 31, 2015
- ◆ The average yield was 2.03 tons per acre
- ◆ Fermented with native yeast in 1.5 ton fermenters
- ◆ Aged 18 months in French oak barrels, 28% new
- ◆ 294 cases bottled in March 2017 without filtration
- ◆ 13.5% alcohol

The Stone Corral Vineyard is a 28 acre site located in the south western part of the Edna Valley, just four miles from the ocean, that was planted entirely to pinot noir in 2001. The sandy clay loam soils of the vineyard produce elegant wines with plush texture and dark color. The vineyard is unique in that it is shared with the Kynsi Winery and Stephen Ross Wine Cellars and so that in each vintage, three distinct bottlings are produced.

Deep garnet in hue, the 2015 vintage of Stone Corral Vineyard Pinot Noir offers intriguing aromas of blueberry, orange rind, cedar, and a hint of white pepper. The palate is juicy and dense, with notes of blackberry, crayon, and anise that linger long into the finish. Enjoy this wine with grilled ribeye or smoked short ribs.