



STONE EDGE FARM

2004 SURROUND

Surround is our tribute to the natural beauty that surrounds our fields. Our 2004 wine is rich and supple with dark brick red color and a complex berry and spice aroma with hints of coffee and anise. It is a blend of Merlot from our Stone Edge Vineyard and Cabernet Sauvignon from the steep Mount Pisgah Vineyard. The Cabernet provides tannic backbone, while the Merlot fleshes out the flavor to create a wine that can be enjoyed in its youth, but has the ability to reward those who wait.

The growing season started a week early with warm spring weather. At bloom time, temperatures alternated between hot and cold, leading to a modest fruit set that required little thinning. A mild foggy summer kept the vines performing at their best. In early September, a heat spike accelerated ripening. Our grapes were able to ride out the hot spell and resume normal maturation, with a wonderful concentration of flavor and color until harvest in late September and early October.

Blend: 58% Merlot,
42% Cabernet Sauvignon

Vineyard Source (certified organic):
Stone Edge Vineyard (CCOF),
Mount Pisgah Vineyard (CCOF)

Fermentation: Fermentations were in three-ton stainless steel fermenters. Caps were punched down 2–3 times per day. The wines were pressed after 10 days, settled, and racked to barrel.

Cooperage: 24 months in French oak barrels (80% new, 20% once-used)

Release Date: November 15, 2009

Cases Produced: 480

Aging Potential (recommended):
5 to 10 years

