



STONE EDGE FARM

2005 SURROUND

The 2005 Surround is a blend of 50% Cabernet Sauvignon from the rocky volcanic soils of Mt. Pisgah Vineyard, and 50% Merlot from the Stone Edge Vineyard nestled in the foothills of Sonoma Mountain. These are our estate vineyards, certified organic by CCOF and meticulously farmed by Phil Coturri. The Cabernet Sauvignon yielded 1.9 tons per acre, and the Merlot yielded 2.6 tons/acre.

The 2005 growing season got off to a late bud break after an unusually wet winter and spring. A moderate summer season with few heat waves provided slow even ripening which is ideal for flavor development. The weather continued to cooperate in the fall, with beautiful sunny days through mid October when harvest began. The foothill Merlot and the mountain Cabernet Sauvignon were picked in the same week.

This deep red wine has aromas of black cherries, cedar, and spice, with rich supple tannins and a lingering finish.

Blend: 50% Cabernet Sauvignon
50% Merlot

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

Fermentation: Grapes were hand-harvested and the clusters sorted before entering the Delta destemmer. The destemmed berries were again sorted on their way to our one-ton fermenters. Fermentations were initiated after two days of cold soaking. Punchdowns were performed by hand two to four times per day, and the fermenters pressed at dryness in a Carlsen basket press.

Harvest: October 11 – 17

Cooperage: 28 months in French oak barrels (80% new)

Filtration/Fining: Unfined, light filtration at bottling

Cases Produced: 552

Aging Potential (recommended):
5 to 10 years

