



STONE EDGE FARM

2006 SURROUND

We are pleased to present this award-winning vintage of Surround, a Bordeaux-style wine blended from three small vineyard lots in our surrounding valley as well as lots from our Stone Edge and Mount Pisgah estate vineyards. All of the vineyards are farmed organically by Phil Coturri, and meticulously groomed to produce small crops of intensely flavored grapes.

The 2006 growing season began with bud break about two weeks later than normal due to heavy spring rains. Summer temperatures were modest, with one ten-day hot spell in July that occurred before the grapes had colored. The remainder of the ripening season was relatively cool and sunny, leading to long hang times and excellent flavor development. Harvest was one to two weeks later than usual, but the excellent October Indian summer weather brought the grapes to full maturity. Crop levels in our vineyards were 1.9 to 2.6 tons per acre.

This deep red wine has complex aromas of cassis and cedar, with shadings of mushrooms and subtle herbs. It is rich and full bodied with a velvety supple texture and lingering finish.

Blend: 76% Cabernet Sauvignon;
24% Merlot

Vineyard Source (certified organic):

Stone Edge Vineyard
Mount Pisgah Vineyard
Coco Bean Vineyard
Oakhill 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 9 – November 1

Cooperage: 30 months in French oak barrels (65% new)

Filtration/Fining: Unfined, light filtration at bottling

Cases Produced: 910

Aging Potential (recommended):
5 to 10 years

Awards: 2010 Sonoma Valley Wine Competition

