



STONE EDGE FARM

STONE EDGE VINEYARD

Deeply rooted in 100 feet of stone-studded alluvial soil, our Stone Edge Vineyard produces small berries of intense color with distinctive plum and cherry overtones.

Stone Edge Vineyard nestles against the foothills of Sonoma Mountain, on the western edge of Sonoma Valley. Protected from the west winds that chill nearby Carneros, the five acres of grapes—planted mostly to Cabernet Sauvignon with a half acre each of Malbec and Merlot—ripen in early to mid October. Our vines are head-trained and cane pruned, a practice that, in addition to increasing resistance to pests, produces small berries with exceptionally intense flavors.

Organically farmed since its planting in 1996, the vineyard received certification by the California Certified Organic Farmers (CCOF) in 2002. Its alluvial, well-drained soils cover an ancient riverbed of water-worn rock washed down from Sonoma Mountain by an ancient outfall of Carriger Creek. Deeply rooted Cabernet Sauvignon thrives in these well-drained soils at the mouths of canyons, producing deep colors and rich flavors. Our winery's name comes from the water-rounded stones that are used throughout the property in the pale gray stone walls and courtyards, water channels, and sculptures.



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STONE EDGE FARM

MOUNT PISGAH VINEYARD

Cherry aromas layered with distinctive hints of black pepper and savory spice, along with intense color and tannins imbue the cabernet grapes from our steep mountain vineyard.

On the west slope of the Mayacamas Mountains overlooking the headwaters of the Agua Caliente creek, our two-acre hillside vineyard is planted entirely to Cabernet Sauvignon. The two steep westerly facing blocks are near the summit of Mount Pisgah, above the ceiling of summer fog. The extra sunlight and warmth attained from growing above the fog line ripens the grapes at these cool mountain elevations.

Organically farmed since its inception in 1998, Mount Pisgah Vineyard was certified in 2006 by the California Certified Organic Farmers (CCOF). The soil is made up of decomposed lava and fractured basaltic rock. The well-drained, volcanic soils encourage vines to send their roots deep in search of moisture, allowing them to gracefully weather the sudden temperature changes of this rugged terrain. Only 10% of the site is in vines, while the remainder is a wild chaparral mix of Oak, Madrone, Bay, Toyon, Pine, and Douglas Fir. As with our valley floor vineyard, vines are head-trained and cane-pruned. Vine canopy is maintained by hand with numerous passes through the vineyard to position shoots and remove unwanted leaves, shoots, and berries.



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