



# Stone Edge Farm Estate Vineyards and Winery

## *They Come as Friends; They Leave as Family*

❖ BY LAYNE RANDOLPH

Philippe Thibault, Stone Edge Farm's Director of Hospitality said, "Our wine is for collectors and wine connoisseurs – this is our version of a First Growth style Cabernet Sauvignon."

Mac McQuown, the owner, and his longtime friend and winemaker Jeff Baker, formerly winemaker at Carmenet, sought out some of the best locations for Stone Edge Farm's Cabernet Sauvignon vineyards, which are all organically farmed by veteran Phil Coturri. Among them, their combined knowledge of the Moon Mountain District runs over a century deep.

Today, Stone Edge Farm wines are sourced from three vineyards, Silver Cloud, Mt. Pisgah, and Stone Edge, which share ideal conditions for growing outstanding wine grapes, especially Cabernet Sauvignon. Rocky and highly permeable soils, extended warm summers with limited rainfall, and chilly, foggy coastal mornings contribute to the high-quality wines produced from these vineyards.

### **The Cabernet Sauvignon is made with uncompromised attention to detail.**

The Stone Edge Farm Cabernet Sauvignon is French in style but Californian in execution. It is made with uncompromised attention to detail, from how vines are planted and maintained, to the quality of the cork that seals the bottles. "Mac wanted to make a Cabernet Sauvignon-based red wine that would be comparable to the very best ones from Bordeaux. We are following the Bordeaux model to the letter," Thibault explained.

Although the wine is the standout, Stone Edge Farm grows much more than wine grapes. On his 16-acre organic farm,

McQuown takes sustainability to the next level, growing over 200 varieties of organic heirloom fruits, herbs, and vegetables, and cultivating olive trees, vineyards, and beehives. The beneficiary of the bounty from the farm is EDGE in downtown Sonoma, Stone Edge Farm's culinary home and private dining room, which is open to the public by appointment only. Chef Fiorella Butron prepares some of the most inspired dishes, always showcasing the freshest ingredients from the farm.

Tastings at Edge include a lineup of our Cabernets and Sauvignon Blanc paired with delicious bites from the farm. The tasting experience delivers quality from beginning to end with an inclusive, homey vibe. According to Thibault, "They come as friends; they leave as family."

**FOR MORE INFORMATION:**  
[www.stoneedgefarm.com](http://www.stoneedgefarm.com)