



ALYSIAN

RUSSIAN RIVER VALLEY

Bill and Sally Hambrecht purchased this Forestville property in 1999. It is located in an area of Russian River Valley referred to as the "Middle Reach," where the regions most prestigious vineyards reside. The West Block (planted in the early-1970's) is one of the oldest known plantings of pinot noir in California. Though producing less than one ton per acre, winemaker Gary Farrell insists the vineyard be preserved... not only for its historical significance, but the astounding quality and impeccable structure of wines produced from these thirty five year old vines.

VINTAGE SUMMARY

2007 provided Russian River Valley winemakers with an extremely small crop of tiny clusters and berries, perfectly ripened by an especially cool and dry growing season. Though production was significantly limited by crop size, the wines express amazing flavor intensity and impeccable balance. We feel the vintage will yield some of the finest examples of Pinot Noir ever produced from this region.

WINEMAKER NOTES

The youthful, purple-tinged color of this wine hints of its adolescence; as do the incredibly deep aromas of violet, fresh blackberry and dark stone fruits. On the palate, wild berry and black cherry flavors expand and become quite exotic; with nuances of enriching oak and spice. The vineyard's contribution of structure becomes quite evident as the flavors build with vibrant, precise acidity and supportive fine-grain tannins. Though enjoyable now for its youthful, uninhibited charms, this wine promises a tremendous future for those who resist the temptation of early consumption.

Gary Farrell, winemaker

2007 PINOT NOIR FLOODGATE VINEYARD WEST BLOCK

VINEYARDS AND CLONES

Floodgate Vineyard - West Block
Martini clone 13

HARVEST INFORMATION

Harvest date: 9/5
Hand harvested at night under lights
Hand sorted in vineyard
Average brix: 24.3 degrees

GRAPE PROCESSING

Cold fruit processed early AM
Hand sorted prior to stem removal
Hand sorted after stem removal

FERMENTATION

Tanks: Small open tops
Cold soak: 4 days
Yeast: Wild and cultured
Mixing: 3 punch downs daily
Duration: 11 days

BARREL PROGRAM

100% French oak
Francois Freres, Rousseau
50% new
35% one year old
15% two year old
ML fermentation in barrel
13 months in barrel

FINISHED WINE

Alcohol: 14.3% by volume
Titratable acidity: 6.9 gm/L
pH: 3.40
Bottling date: Nov. 14, 2008
Production: 444 cases (9 liter equivalent)

