



ALYSIAN

RUSSIAN RIVER VALLEY

Our appellation designate wines are carefully crafted blends from our very finest vineyard properties. Through clonal and geographic diversity, Gary Farrell combines the nuances from multiple cuvees, creating levels of intrigue and complexity not typically obtainable from any single vineyard source. Always among our finest and favorite releases, this wine also benefited from the cool and steady growing season of 2008.

VINTAGE SUMMARY

2008 was a tremendous vintage for producers favoring finesse and elegance in their wines. As you may recall, 2007 provided very bright, but highly extracted, dense wines from our region. While many enjoy this style, it is not the style of winemaking I have embraced during my career. Rather, I prefer more subtlety in my wines; with greater focus on purity of fruit, acute balance and elegance than density or power. Thankfully, 2008 provided ideal fruit composition for crafting wines of this style.

WINEMAKER NOTES

Our appellation blends are nearly always among our most exciting and alluring wines. They combine complementing cuvees crafted from our finest vineyards to create amazingly complex and complete wines. Consider this wine benefits from the brightness of the Allen Dijon clones, the depth of the Rochioli Pommard and richness of Hallberg Cruz clone; creating a symphony of flavors, texture and intrigue. We are pleased by the tremendous generosity of this wine...without excessive weight, density or extract. Delicious, bright, juicy and satisfying; a wine we are confident will be enjoyed and greatly appreciated by our customers.

Gary Farrell, winemaker

2008 PINOT NOIR RUSSIAN RIVER SELECTION

VINEYARDS AND CLONES

Rochioli Vineyard: Pommard clone 4
Allen Vineyard: Dijon clone 777
Starr Ridge Vineyard: Dijon clones 115, 777
Floodgate RRV Vineyard: Martini and Dijon clones
Hallberg Vineyard: Cruz Clone

HARVEST INFORMATION

Harvest dates: 8/23 – 9/6
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: 3-5 days
Yeast: Combination Wild and cultured
Mixing: 3 punch downs daily
Duration: 9-11 days

BARREL PROGRAM

ML fermentation in barrel
100% French oak
40% new (Francois Freres, Rousseau)
60% one and two year old
10 months in barrel

FINISHED WINE

Alcohol: 14.1% by volume
Titrateable acidity: 6.7 gm/L
pH: 3.42
Bottling date: July 24, 2009
Production: 1,536 cases (9 liter equivalent)

