



ALYSIAN

RUSSIAN RIVER VALLEY

Our appellation designate wines are carefully crafted blends from our very finest vineyard properties. Through clonal and geographic diversity, our winemaker combines the nuances from multiple cuvees, creating levels of intrigue and complexity not typically obtainable from a single vineyard source. Always among our favorite releases, this wine was graced by what many consider the finest Russian River Valley vintage in over two decades.

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

Alluring scents of lavender, blueberry and spice lead to cascading flavors of dark berries, pomegranate and wild plum. Flavors continue to build and intensify on the palate, and though blackberry/raspberry fruit remains the focus, spice and lavish oak elements add amazing depth and richness to the experience. It's the finish, however, that ultimately substantiates the wine's credibility; as correct tannins and crisp acidity provide the structural integrity and balance required for long-term cellaring and a refreshing, vibrant finish.

Gary Farrell, winemaker

2007 PINOT NOIR RUSSIAN RIVER SELECTION

VINEYARDS AND CLONES

Floodgate RRV Vineyard: Martini clone 13, Dijon clones 667, 777

Rochioli Vineyard: Pommard clone 4, Dijon clone 115

Allen Vineyard: Dijon clone 777

Starr Ridge Vineyard: Dijon clones 115, 777

Hallberg Vineyard: Dijon clones 777, 828

Toboni Vineyard: Dijon clones 667, 777

HARVEST INFORMATION

Harvest dates: 8/19 – 9/5

Hand harvested at night under lights

Hand sorted in vineyard

Average brix: 24.2 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: Wild and cultured

Mixing: 3 punch downs daily

Duration: 9-11 days

BARREL PROGRAM

100% French oak

Francois Freres, Rousseau

45% new

ML fermentation in barrel

10 months in barrel

FINISHED WINE

Alcohol: 14.2% by volume

Titrateable acidity: 6.7 gm/L

pH: 3.44

Bottling date: July 16, 2008

Production: 1,524 cases (9 liter equivalent)

