



ALYSIAN

RUSSIAN RIVER VALLEY

Purchased and developed by Gary & Debbie Farrell in 1999, Cresta Ridge Vineyard is highly coveted for its cool, Green Valley location and highly desirable Goldridge soils. The "no expense spared" approach to development, included matching devigorating rootstocks with low-yielding clones and close vine-spacing; "stressing" the plants into producing small quantities of very high quality fruit. This project has proven successful, with 90+ rated wines commonplace year after year from this vineyard. Gary selected fruit from his favorite section of the vineyard (Taurin) Block for this release.

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

Bearing the Cresta Ridge designation preempts lofty expectations ... and this wine delivers. Signature minerality combines seamlessly with fresh lime and green apple to create a wine which is exceptionally vibrant, while also expressing great depth, intensity and length. Subtle background notes of oak and lees quietly enhance the near-perfect fruit contribution of this exceptional Russian River Valley / Green Valley property.

Gary Farrell, winemaker

2008 CHARDONNAY CRESTA RIDGE VINEYARD TAURIN BLOCK

VINEYARDS AND CLONES

Cresta Ridge Vineyard – Taurin Block
Dijon clones 76 and 95

HARVEST INFORMATION

Harvest date: August 30
Hand harvest at 6:00 AM
Hand sorted in vineyard
Average brix: 24.1 degrees

GRAPE PROCESSING

Cold fruit processed early AM
Hand sorted prior to pressing

FERMENTATION

100% barrel fermented
50% ML fermentation (in barrel)
Yeast: Four cultured strains
Duration: 12 days

BARREL PROGRAM

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

FINISHED WINE

Alcohol: 14.1% by volume
Titrateable acidity: 7.35 gm/L
pH: 3.43
Bottling date: July 24, 2009
Production: 378 cases (9 liter equivalent)

