



ALYSIAN

RUSSIAN RIVER VALLEY

Floodgate Vineyard is located in the heart of Russian River Valley's most coveted Pinot Noir sub appellation known as the Middle Reach. It is here where the region's most prestigious vineyards reside, and where the most highly acclaimed producers source their fruit. This is one of our estate properties, and the future home to our new production facility.

Rock Hill (Block 16) is a tiny block planted in 2000 on one of the rockiest knolls on the property. Though vigor is low in these difficult soils, winemaker Gary Farrell feels this could be one of the finest locations within Floodgate Vineyard for the cultivation of exceptional Pinot Noir wines.

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

Though showing the shyness of its youth, this wine is an investment in patience. Coming from one of the finest pieces of ground at Floodgate Vineyard, this is an amazingly accurate expression of soil and place. The complex array of black berry, plum and minerality is lightly seasoned by a touch of cedar and mint. This is truly an exotic and complex wine, which respects our demands for generous, refreshing acidity and acute balance of components.

Gary Farrell, winemaker

2008 PINOT NOIR FLOODGATE VINEYARD ROCK HILL

VINEYARDS AND CLONES

Floodgate Vineyard – Rock Hill (Block 16)
Dijon Clone 777

HARVEST INFORMATION

Harvest date: September 1
Hand harvested at night under lights
Hand sorted in vineyard
Average brix: 23.9 degrees

GRAPE PROCESSING

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

FERMENTATION

Tanks: Small open tops
Cold soak: 5 days
Yeast: Combination wild and cultured
Mixing: 3 manual punch down daily
Duration: 11 days

BARREL PROGRAM

ML fermentation in barrel
100% French oak
45% new (Francois Freres, Rousseau)
55% one and two year old
13 months in barrel

FINISHED WINE

Alcohol: 14.1% by volume
Titrateable acidity: 6.8 gm/L
pH: 3.42
Bottling date: November 14, 2009
Production: 233 cases (9 liter equivalent)

