



ALYSIAN

RUSSIAN RIVER VALLEY

When researching the history of Russian River Valley Pinot Noir, there is no more recognizable, admired or envied grower than Joe Rochioli. So many have set out to rival his success, but all have fallen short. My relationship with him (and access to his grapes) has been the single most important contributor to my success in the wine industry. Considering only Williams Selyem, Gary Farrell, Rochioli and Alysian wineries receive Pinot Noir allocations from his vineyard, we are indeed fortunate and grateful for Joe's commitment to our new Alysian brand.

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

In a word ... stunning. This wine draws you in with alluring aromas of fresh cut strawberry, raspberry and pomegranate. On the palate, the flavors explode with a juicy array of fresh mixed-berries. The unbelievable intensity, freshness and purity of fruit is complimented (but never overpowered) by hints of enriching oak. This is an extraordinary effort whose fruit flavors linger literally for minutes. Incredibly structured, delicious and vibrant; clearly Rochioli Vineyard at is absolute best!

Gary Farrell, winemaker

2008 PINOT NOIR ROCHIOLI VINEYARD RIVER BLOCK

VINEYARDS AND CLONES

Rochioli Vineyard
Pommard, Dijon clones 115 and 777

HARVEST INFORMATION

Harvest date: August 30
Hand harvested at night under lights
Hand sorted in vineyard
Brix at harvest: 24.4 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: 5 days
Yeast: Wild and cultured
Mixing: 3 punch downs daily
Duration: 10 days

BARREL PROGRAM

100% French oak
Francois Freres, Rousseau
45% new
ML fermentation in barrel
14 months in barrel

FINISHED WINE

Alcohol: 14.3% alcohol
Titrateable acidity: 6.75 gm/L
pH: 3.46
Bottling date: November 24, 2009
Production: 233 cases (9 liter equivalent)

