



ALYSIAN

RUSSIAN RIVER VALLEY

Gary and Debbie Farrell purchased the 23 acre estate now known as Starr Ridge Vineyard in 1996. "We were immediately drawn to this property for its breathtaking beauty and undeniable vineyard potential," Gary explains. "The diversity of soil types, rolling topography and cool, breezy Russian River Valley location provided the ideal setting for the cultivation of extraordinary Chardonnay and Pinot Noir wine grapes."

Multiple clones were matched to low-vigor rootstocks individually selected for each soil type. A variety of planting densities and watering zones were also incorporated, to best suit the needs of each vineyard block. "Considering fruit from this property would supply our own wine brand, our focus never deviated from maximizing the incredible quality potential from this site."

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

Fresh, white peaches and meyer lemon take center stage in both aroma and flavors, but a supporting cast of subtle honey and butter-scotch nuances add interest to this very crisp and delicious wine. As is true with nearly all "Gary Farrell" offerings, this wine freshens the palate with generous natural acidity; adding vitality and making it the perfect complement to a wide array of fresh fish or vegetarian offerings.

Gary Farrell, winemaker

2008 CHARDONNAY STARR RIDGE VINEYARD CLONE 95

VINEYARDS AND CLONES

100% Starr Ridge Vineyard – Clone 95
100% Dijon clone 95

HARVEST INFORMATION

Harvest date: August 30
Hand harvest at 6 AM
Hand sorted in vineyard
Average brix: 24.3 degrees

GRAPE PROCESSING

Cold fruit processed early AM
Hand sorted prior to pressing

FERMENTATION

100% barrel fermented
50% ML fermentation (in barrel)
Yeast: Three cultured strains
Duration: 14 days

BARREL PROGRAM

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

FINISHED WINE

Alcohol: 14.3% by volume
Titrate acidity: 7.05 gm/L
pH: 3.47
Bottling date: July 24, 2009
Production: 164 cases (9 liter equivalent)

