



ALYSIAN

RUSSIAN RIVER VALLEY

Hallberg Vineyard is ideally situated in the Green Valley sub-appellation of the Russian River Valley just north of Sebastopol. This area is highly desirable for Pinot Noir cultivation due to its cool, breezy climate and prized Goldridge sandy-loam soils. Many of the region's most respected and decorated vineyards reside in this area. This vineyard was developed 10 years ago by Kirk Lokka; one of Sonoma County's most dedicated and highly skilled viticulturists. His commitment has always been clear...to grow the highest quality fruit possible at any cost. While his fruit is some of the most costly in the region, it is always among the best. This is yet another very important and cherished relationship for the 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

Of all the properties we showcase at Alysian, Hallberg may be the most unique and identifiable of the single-vineyard designate wines we produce. It is an accurate expression of soil and place; delivering great consistency in its lavish aromas of violet and black berry, and flavor profiles focused on black cherry and plum lightly seasoned by cedar and mint. Though incredibly generous in its depth and flavor, it is the structure of this wine (brilliant acidity and finely integrated tannins) that provides integrity that truly completes the package. The finish is unbelievably long and refreshing, making this a perfect wine to enjoy on its own or as a complement to fine cuisine. Truly an exotic and complete wine.

Gary Farrell, winemaker

2008 PINOT NOIR HALLBERG VINEYARD CROSSROADS

VINEYARDS AND CLONES

100% Hallberg Vineyard

50% Dijon Clone 777

50% Cruz Clone

HARVEST INFORMATION

Harvest date: August 31

Hand harvested at night under lights

Hand sorted in vineyard

Average brix: 24.3 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

11 months in barrel

FINISHED WINE

Alcohol: 14.4% by volume

Titrateable acidity: 6.7 gm/L

pH: 3.46

Bottling date: July 24, 2009

Production: 160 cases (9 liter equivalent)

