



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 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

As is generally true with our winemaking style, this wine is an investment in time. Without a doubt, its pedigree, acute balance and wildly exotic nuances are already evident and in good supply, but this wine will require time to fully express its deepest and innermost secrets. It is those mysteries, however, that make this wine so compelling and attractive; revealing a little more of its stunning personality with each taste. Cool climate acidity and elegant structure provide the perfect framework for its abundant fruit components; which include black cherry, blueberry, peppery spice and complimenting sandalwood. Always one of our most cellar-worthy and exciting releases from two of Russian River Valley's most coveted vineyards.

Gary Farrell, winemaker

2008 PINOT NOIR ROCHIOLI VINEYARD ALLEN – ROCHIOLI BLOCKS

VINEYARDS AND CLONES

Rochioli Vineyard: Dijon clones 115, 777 and Pommard 4
Allen Vineyard: (farmed by Rochioli) Dijon clone 777

HARVEST INFORMATION

Harvest date: 8/28 and 8/30
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
Hand sorted after stem removal

FERMENTATION

Tanks: Small open tops
Cold soak: 5 days
Yeast: Combination wild and cultured
Mixing: 3 manual punch downs daily
Duration: 10 days

BARREL PROGRAM

100% French oak
Francois Freres, Rousseau
40% new
ML fermentation in barrel
14 months in barrel

FINISHED WINE

Alcohol: 14.3% by volume
Titratable acidity: 6.65 gm/L
pH: 3.44
Bottling date: Nov. 24, 2009
Production: 159 cases (9 liter equivalent)

