

TWOMEY

*“Exceptional
handcrafted wine
from the Family of
Silver Oak Cellars.”*



2008 RUSSIAN RIVER PINOT NOIR

WINEMAKER'S NOTES

The color of this wine is striking: a deep rose hue with vibrant sapphire tinges. Fresh ripe strawberries meld with a subtle pie crust note in the nose with dried rose petals, lavender and cinnamon adding complexity. The palate delivers fresh strawberry fruit with a fine cranberry acid structure, interlaced with extremely fine grained tannins and leading to a long seamless finish.

RELEASE DATE: May 1, 2010

VINEYARDS

Our Pinot Noir originated in the Russian River Valley, an appellation legendary for its extraordinary Pinot Noir. The nine-acre West Pin vineyard on the west side of the river with eastern-facing blocks is an excellent site for this temperamental grape with a climate that's cool enough to preserve its delicate character but warm enough to ripen the fruit consistently each year. The vineyard is planted with a mix of Dijon (115,667,777) and Pommard clones with each contributing different characteristics to the final blend. In 2006 we also began sourcing Pinot Noir from Crinella Vineyard in Forestville, where cooler temperatures and fine, sandy loam soils produce wines of extraordinary delicacy. This vineyard, also planted with a mixture of clones (115, Pommard, Calera and Swan selections), heightens the complexity of our Russian River Pinot Noir and provides a wonderful counterpoint to the fruit from our West Pin Vineyard. We also sourced a small portion of fruit from the Rayhill Vineyard in the Freestone area which gives great texture and darker fruit.

VINTAGE DESCRIPTION

The 2008 growing season started out cool and dry, carrying over the drought effects from 2007. The dry weather continued into spring, until April where a prolonged and intense frost period and a warm, breezy bloom period combined to create a small and intense crop of berries and a 15-20% decrease in crop size. Summer weather was mild with temperatures rarely exceeding 90°F. Fog was notably absent for most of the summer. August brought perfect warm weather which pushed ripeness along and gave us ideal flavor development and induced a very early start to harvest on August 21st. Lower crop levels and greater light intensity due to smaller berry size and reduced fog, respectively, gave an exceptional vintage of Russian River fruit, with dark color, ripe, firm tannins and fresh balanced acidities.

WINEMAKING

The fruit was harvested during the cool early mornings then rigorously sorted and destemmed immediately. Whole clusters were added to some of the open-top fermenters (0-20% used) and the must underwent a seven-day cold soak to gently extract the grapes' delicate flavors and color. Each clone from each vineyard was fermented separately to allow the greatest expression of each site. The must was allowed to warm and ferment naturally thanks to indigenous yeasts, rising to temperatures of 90°F to coax out the many complexities of the sites. The cap was punched down every six hours to further extract color and aroma at the height of ferment. The wine moved only by gravity to preserve the delicate aromatics and structure. After 14-21 days on skins, the free run juice was drained and the wine was gently pressed off the skins. The wine was aged for 13 months sur lies in 100% French Burgundy barrels, 50% new, and racked only once for blending and bottling.

HARVEST DATE: August 21 - September 8, 2008

ALCOHOL: 14.0%