

TWOMEY

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



2008 ANDERSON VALLEY PINOT NOIR

WINEMAKER'S NOTES

The color of this wine is bright ruby with dark blue and black hues. Aromas of fresh red raspberry and rose petal highlight the nose and are complexed by mineral notes. On the palate the wine has a fruit-sweet attack and oozes fresh red raspberries nuanced by minerality. The ripe berry fruits are bright on the mid-palate and subtle oak supports the fruit through to a long and slightly grainy finish redolent of red roses.

RELEASE DATE: May 1, 2010

VINEYARDS

Our 2008 Anderson Valley Pinot Noir was sourced from Ferrington Vineyard, Savoy Vineyard and Monument Tree Vineyard. These vineyards are sustainably farmed.

VINTAGE DESCRIPTION

The 2008 growing season started cool and dry, carrying over the drought effects from 2007. The dry weather continued into April when a number of frosts followed by a warm, breezy bloom combined to create a small and intense crop of berries. The weather remained warm and dry, with some added complications due to bushfires. The warming trend remained into August and September giving excellent color and ripe tannins. Picking commenced in early September and ended in early October.

WINEMAKING

The fruit was harvested during the cool early mornings then immediately sorted and destemmed. Whole clusters were added to open-top fermenters. The must underwent a seven-day cold soak to gently extract the grapes' delicate flavors and color. Each clone was fermented separately to allow the greatest expression of each site. The cap was punched down every six hours to further extract color and aroma. The juice was allowed to rest on its skins to build structure post fermentation for a maximum of five days adding further delicate nuances. Following fermentation, the free run juice was drained and the wine was gently pressed off the skins and decanted to barrel by gravity. The wine was aged for 6 months sur lies and 6 months off lees in 100% French Burgundy barrels, 40% new.

HARVEST DATE: September 8 – October 3, 2008

ALCOHOL: 13.7%

TA: .61

PH: 3.56

CASE PRODUCTION: 845