

# TWOMEY

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



## 2009 ANDERSON VALLEY PINOT NOIR

### BEN & DAN'S NOTES

Our 2009 Anderson Valley Pinot Noir has a bright ruby-red color and a complex, evolving nose of wild strawberries, black plums, fresh rose petals and wild mushrooms with hints of cinnamon and spearmint. On the palate, the wine begins with a fruit-sweet attack quickly followed by notes of baking spices, blood orange and berries and finishes with notes of bittersweet chocolate and black cherry framed by fine-grained tannins. This wine has perfect acid balance and the notions of forest fruit linger for minutes on the palate.

**RELEASE DATE:** April 30, 2011

### VINEYARDS

Our 2009 Anderson Valley Pinot Noir was sourced from the sustainably farmed Ferrington Vineyard in Boonville and the organically farmed Savoy Vineyard in Philo and Monument Tree Vineyard in Navarro. We began making wine from Monument Tree in 2007 and have been so impressed with the quality of the fruit that we purchased the vineyard in 2010, recognizing that it had become the crown jewel of our Anderson Valley bottling.

### VINTAGE DESCRIPTION

The 2009 vintage was a perfect Pinot Noir season in Anderson Valley. A 3-inch rain in early May promoted vigorous growth and was followed by a moderate summer with only a few days in July that topped 100°F. A warming trend in the last half of September created ideal ripening conditions. The cycle of warm days and cool nights throughout the summer created great flavor and aromatic complexity which, coupled with elegant acidities, moderate alcohols and fine tannin structures, created a beautiful wine.

### WINEMAKING

In the cellar, we fermented blocks separately to allow the greatest expression of each vineyard. After a 7 day cold soak, indigenous yeast fermentations were allowed to reach temperatures as high as 90°F. Each wine lot was handled as an individual: the percentage of whole clusters, number of punchdowns, fermentation temperature and date of pressing were decided based on daily tastings of each open-top tank. Malolactic fermentation started in tank and finished in barrel. The wine was aged for 14 months sur lies in 100% French Burgundy barrels, 40% new.

### HARVEST DATE

Ferrington Vineyard: September 8<sup>th</sup> - 11<sup>th</sup>

Savoy Vineyard: September 22<sup>nd</sup> - 26<sup>th</sup>

Monument Tree Vineyard: September 25<sup>th</sup>

**ALCOHOL:** 13.8%

**TA:** 0.62

**PH:** 3.48

**CASE PRODUCTION:** 1,782