

TWOMEY

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



2009 SONOMA COAST PINOT NOIR

BEN & DAN'S NOTES

Our 2009 Sonoma Coast Pinot Noir has a vibrant blood-red rose color and a deep, brooding nose of boysenberries, potpourri, black truffle and violets. On the palate, the attack is fruit-sweet and broad and immediately evolves to a silky expression of huckleberry fruit and dried flowers. The finish is elegant, long and classically Pinot Noir.

RELEASE DATE: April 30, 2011

VINEYARDS

Our 2009 Sonoma Coast Pinot Noir was sourced from four vineyards. Gaps Crown and La Cruz Vineyards, both in the Petaluma Gap, are two of the fog-drenched sites we selected. These are beautifully balanced by two additional vineyards situated on the Sonoma Coast ridges close to the Pacific. All vineyards are sustainably farmed.

VINTAGE DESCRIPTION

The 2009 vintage was a near perfect Pinot Noir season. A 3-5 inch rain in early May promoted vigorous vine growth and was followed by a moderate summer with plenty of fog and only a few days in July that topped 100°F. A warming trend in the last half of September created perfect ripening conditions. The cycle of warm days and cool nights created great flavor and aroma 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. The 100% whole cluster lots were foot plunged (pigeage) to release juice and homogenize the must. 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: September 4th – 23rd

ALCOHOL: 13.6%

TA: 0.63

PH: 3.48

CASE PRODUCTION: 2,645