

# TWOMEY

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



## 2007 ANDERSON VALLEY PINOT NOIR

### WINEMAKER'S NOTES

The 2007 Twomey Anderson Valley Pinot Noir displays lovely elements of both fruit and earth, the yin and yang that make this varietal so compelling. The wine displays a deep ruby color and an expressive nose of caramelized cherries, allspice, truffles and brown sugar. It has a lively attack of fresh red rose petals and rhubarb with an intoxicating white truffle richness. It is rich but lively on the palate, with a fine texture supporting an explosion of red forest fruits giving way to a long finish of earth and mineral complexities.

**RELEASE DATE:** May 1, 2009

### VINEYARDS

Anderson Valley is the northern-most of the Pacific coastal valleys warm enough to ripen wine grapes. This narrow valley which rises steeply to 2000 feet on either side of the Navarro River funnels in fog and cool air from the Pacific. The source for the 2007 Twomey Anderson Valley Pinot Noir is Monument Tree Vineyard, so-named because a lightning-struck redwood guards the hillside vineyard. Located only 12 miles from the coast in the western end of the valley, this organically-farmed site features decomposed sandstone loam soils which induce low vigor and slow ripening vines. The vineyard is planted to several Dijon clones. The 2007 originates from a block of clone 667.

### VINTAGE DESCRIPTION

The 2007 vintage started out cool and dry, with less than an inch of rain in January. The dry weather continued into spring, with warm temperatures pushing bloom and budbreak ahead of their typical schedule giving way to a small but concentrated crop. The drier than normal soil conditions resulted in smaller berries and a 15-20% decrease in crop size. Summer weather was mild, with temperatures rarely exceeding 90 degrees. Continued dry weather, a warm spell in early August and a Labor Day warming pattern was followed by cool, breezy conditions which allowed an extra 10 days of ripening. Maximum flavor potential was reached at the end of September and the harvest of smaller berries and lower yields produced stunning wines of great character.

### WINEMAKING

The fruit was harvested during the cool early mornings and was sorted and destemmed immediately. Whole clusters were added to open-top fermentors and the must underwent a seven-day cold soak to gently extract the grapes' delicate flavors and color. The cap was punched down every six hours to further extract color and aroma. The ferments were allowed to rest on 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, decanted to barrel by gravity. The wine was aged for 12 months sur lies in 100% French Burgundy barrels, 40% new, and was only racked once to tank for blending and bottling.

**HARVEST DATE:** September 26, 2007

**ALCOHOL:** 14.1%