

# 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 red ruby with some darker 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

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 Ocean. The sources for our 2008 Anderson Valley Pinot Noir which cover the complex meso climates of this appellation are Ferrington Vineyard in the warmer southwest area near Boonville, Savoy Vineyard in the cooler mid valley just north of Philo and Monument Tree located only 12 miles from the coast in the western end of the valley near the enclave of Floodgate. The sustainably farmed Ferrington Vineyard was planted to five clones of which we source 2A, 667 and 777. The clay-loam soil is laced with river gravels which provide excellent drainage. Savoy Vineyard is organically farmed and located on the rolling hills to the northeast. It is planted to an intricate selection of clones on a south-facing site with well drained clay loam soils. The organically farmed Monument Tree Vineyard is planted to clones 114, 115, 667 and 777 on deeper red clay loam soil with decomposed shale and sedimentary rocks.

### 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. 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 ripeness of tannins. Picking commenced in early September at Ferrington, and extended through the month with the Savoy fruit coming in mid to late September followed by Monument Tree fruit arriving in early October.

### WINEMAKING

The fruit was harvested during the cool early mornings then rigorously sorted and destemmed immediately. Whole clusters were added to the open-top fermenters (approximately 10-15% across the lots) 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 to 90°F to coax out the many complexities of the sites. Fermentation occurred naturally thanks to a combination of indigenous and cultured yeasts. 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 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, and was racked to tank for blending and bottling.