

TWOMEY

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



2008 SANTA BARBARA COUNTY PINOT NOIR

WINEMAKER'S NOTES

The purity of this wine is immediately evident in its bright, vibrant red ruby color. It has a nose of fresh red rose petals with a mineral intensity and fruit that explodes from the glass with characters of black plum and blood orange zest. On the palate the sense of purity returns with a fruity attack, a full mid-palate of candied apple and plum supported by a lacy, acid backbone and nuanced oak. The palate evolves seamlessly to a long fine grained finish. The wine slowly unfolds and shows surprising complexity and incredible length of fruit and minerals.

RELEASE DATE: May 1, 2010

VINEYARDS

Santa Barbara County has long been recognized as an excellent region for growing Pinot Noir. The ocean fog that blankets the region daily encourages slow and even ripening. The Tepusquet Bench, in the smaller Santa Maria Valley AVA, is home to some of the county's most notable vineyard sites. One of the best known, Bien Nacido Vineyard, is the predominant source of our 2008 Santa Barbara County Pinot Noir. This family owned and managed vineyard is farmed by the acre for very low yields. In 2008, we sourced fruit from three more blocks with distinctly different meso-climates. In addition to the steep Block I, there are two other Pommard plantings (Blocks 7 and 9A) plus a block of clone 2A (Block 9B). Blocks I and 7 have light sandy clay loam soils with decomposed shale and are positioned in cooler windier areas. Block 9 is slightly warmer and sits at a 900ft elevation on deeper clay loam soil with shale. Blended together, the wine is complex and multilayered and is offset by a small portion of fruit from the Santa Cruz Mountains.

VINTAGE DESCRIPTION

The 2008 growing season started out cool and dry, carrying over the drought effects from 2007. The dry weather continued into spring. Cold weather in April delayed growth, but the frosts were much milder on the Central Coast and there was little damage. A warm and calm bloom period gave excellent fruit set. Berry development was even. Summer weather was mild with temperatures rarely exceeding 90°F. The lack of fog was notable. August brought perfectly warm weather to push ripeness along and the touch of morning fog helped retain fresh acidities as the flavors developed. 2008 will be known as a vintage of great balance. The fruit gently developed fine berry and rose petal characters, while the tannins matured gracefully along with dark, intense colors and a fine, balanced acid structure.

WINEMAKING

The fruit was harvested during the cool early morning and transported by refrigerated truck to the winery where it was rigorously sorted and destemmed immediately. Whole clusters were added to the open-top fermenters (approx 12%) and the must underwent a seven-day cold soak to gently extract the grapes' delicate flavors and color. The must was allowed to warm to 90°F to coax out the many complexities of the site. Fermentation occurred naturally thanks to indigenous yeasts. The cap was punched down every six hours to further extract color and aroma at the height of fermentation. The ferments were allowed to rest on skins to build structure post fermentation for a maximum of four 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.