

TWOMEY

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



2008 SONOMA COAST PINOT NOIR

WINEMAKER'S NOTES

The complex nature of this wine is indicated by its dark ruby color with blueberry hued edges. The aromatic profile is of dark forest undergrowth with black truffle essence, Bing cherry and blackberry bramble notes. The wine comes alive on the palate with dark boysenberry and blueberry notes, filling out to a rich and finely grained mid palate with a fresh mineral acidity. The fresh black forest berry fruits are gently supported with subtle oak notes to carry the wine to a long, complex finish.

RELEASE DATE: May 1, 2010

VINEYARDS

The Sonoma Coast is a large AVA in western Sonoma County defined by the Russian River's final run to the Pacific. Our Sonoma Coast Pinot Noir is sourced from four vineyards across the appellation: McDougall Ranch, Putnam Vineyards, Gaps Crown and Rodgers Creek. McDougall Ranch is situated two mountain ridges east of the Pacific Ocean near Cazadero. These ridges protect the site from fog, as does its 1200 foot elevation. The gently sloping south-facing hillside site features low vigor gravel-loam soils planted to clone 114. Putnam Vineyard is located near Annapolis. This 550 foot elevation site has fine clay-loam soils and is located approximately 8 miles from the ocean. Gaps Crown, situated in the foothills east of Cotati, has dark black clays with glacial granitic rocks. Our final site, Rodgers Creek, located near what town is this close to? features white calcareous soils.

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 drier than normal soil conditions resulted in smaller berries and a 20-50% decrease in crop size. Summer weather was mild, with temperatures rarely exceeding 90 degrees; the lack of fog was notable and gave more intense color and tannin development. The lower crop size combined with warming towards the end of August and the beginning of September pushed harvest dates earlier than expected. We were able to strike a fine balance between aromatic and flavor development on the one hand and retention of fresh acidities and firm tannins on the other.

WINEMAKING

The fruit was harvested during the cool early mornings then rigorously sorted and destemmed immediately. Whole clusters were added to some open-top fermenters (0-20% used). 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 temperatures of 92°F to coax out the many complexities of each site. 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 at the height of fermentation. The wine moved only by gravity to preserve the delicate aromatics and structure. Following fermentation the free run juice was drained and the wine was gently pressed off the skins. The wine was aged for 13 months sur lies in 100% French Burgundy barrels, 40% new, and racked only once for blending and bottling.

HARVEST DATE: September 4 – 16, 2008

ALCOHOL: 14.3%