



ALYSIAN

RUSSIAN RIVER VALLEY

When researching the history of Russian River Valley Pinot Noir, there is no more recognizable, admired or envied grower than Joe Rochioli. So many have set out to rival his success, but all have fallen short. My relationship with him (and access to his grapes) has been the single most important contributor to my success in the wine industry. Considering only Williams Selyem, Gary Farrell, Rochioli and Alysian wineries receive allocations from his vineyard, we are indeed fortunate and grateful for Joe's commitment to our new Alysian brand.

VINTAGE SUMMARY

2007 provided Russian River Valley winemakers with an extremely small crop of tiny clusters and berries, perfectly ripened by an especially cool and dry growing season. Though production was significantly limited by crop size, the wines express amazing flavor intensity and impeccable balance. We feel the vintage will yield some of the finest examples of Pinot Noir ever produced from this region.

WINEMAKER NOTES

Winemakers are fortunate if they see a vintage of this quality even once in their careers. Combine this vintage with the region's finest grapes, and we were blessed with a truly amazing winemaking opportunity. The resulting wine does not disappoint; with Rochioli's "trademark" fruit profile of deliciously vibrant strawberry-raspberry fruit taking center stage. The concentrated fruit is complimented (but never dominated) by hints dried rose pedal on the nose and dark berry-fruits and restrained oak on the palate. Finely integrated tannins add structure... but the true essence of this wine is not fully realized until all its components combine with precision in its deliciously long and elegant finish. Enjoy this wine now for its youthful vitality or watch it evolve gracefully for many years under proper cellaring conditions.

Gary Farrell, winemaker

2007

PINOT NOIR ROCHIOLI VINEYARD ALLEN — ROCHIOLI BLOCKS

VINEYARDS AND CLONES

Rochioli Vineyard: Pommard clone 4

Allen Vineyard: (farmed by Rochioli) Pommard clone 4

HARVEST INFORMATION

Harvest date: 9/5

Hand harvested at night under lights

Hand sorted in vineyard

Brix at harvest: 24.5 degrees

GRAPE PROCESSING

Cold fruit processed early AM

Hand sorted prior to stem removal

Hand sorted after seem removal

FERMENTATION

Tanks: Small open tops

Cold soak: 5 days

Yeast: Wild and cultured

Mixing: 3 punch downs daily

Duration: 10 days

BARREL PROGRAM

100% French oak

Francois Freres, Rousseau

45% new

ML fermentation in barrel

14 months in barrel

FINISHED WINE

Alcohol: 14.3% alcohol

Titrateable acidity: 6.75 gm/L

pH: 3.40

Bottling date: November 14, 2009

Production: 171 cases (9 liter equivalent)

