



ALYSIÁN

RUSSIAN RIVER VALLEY

Gary and Debbie Farrell purchased the 23 acre estate now known as Starr Ridge Vineyard in 1996. "We were immediately drawn to this property for its breathtaking beauty and undeniable vineyard potential," Gary explains. "The diversity of soil types, rolling topography and cool, breezy Russian River Valley location provided the ideal setting for the cultivation of extraordinary Pinot Noir wine grapes."

Dijon and Pommard clones were matched to low-vigor rootstocks individually selected for each soil type. A variety of planting densities and watering zones were also incorporated, to best suit the needs of each vineyard block. "Considering fruit from this property would supply our own wine brand, our focus never deviated from maximizing the incredible quality potential of this site."

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

Produced from my favorite section of the vineyard, the East Terrace combines the vibrant fruit qualities of Dijon clone 115 with the richness and depth provided by Pommard clone 4. The eastern orientation of these vines is the key; slowing maturation and minimizing damage from the warm, afternoon sun. Wines produced from these vines are generous in their contribution of fruit and natural acidity, while retaining the low pH values so important for stability and longevity.

Gary Farrell, winemaker

2007 PINOT NOIR STARR RIDGE VINEYARD EAST TERRACE

VINEYARDS AND CLONES

Starr Ridge Vineyard – East Terrace
Dijon clone 115, Pommard clone 4

HARVEST INFORMATION

Harvest date: 8/19
Hand harvested at night under lights
Hand sorted in vineyard
Average brix: 24.5

GRAPE PROCESSING

Cold fruit processed early AM
Hand sorted prior to stem removal
Hand sorted after stem removal

FERMENTATION

Tanks: Small open tops
Cold soak: 5 days
Yeast: Wild and cultured
Mixing: 3 punch-downs daily
Duration: 11 days

BARREL PROGRAM

100% French oak
Francois Freres, Rousseau
45% new
ML fermentation in barrel
14 months in barrel

FINISHED WINE

Alcohol: 14.3% by volume
Titrateable acidity: 6.9 gm/L
pH: 3.44
Bottling date: November 14, 2008
Production: 231 cases (9 liter equivalent)

