



ALYSIAN

RUSSIAN RIVER VALLEY

Purchased and developed by Gary & Debbie Farrell in 1999, Cresta Ridge Vineyard is highly coveted for its cool, Green Valley location and highly desirable Goldridge soils. The "no expense spared" approach to development, included matching devigorating rootstocks with low-yielding clones and close vine-spacing; "stressing" the plants into producing small quantities of very high quality fruit. Wines produced from the Taurin Block (Gary's favorite) have proven successful, receiving 90+ ratings year after year.

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 Chardonnay ever produced from this region.

WINEMAKER NOTES

Classic aromas of fresh lemon grass, citrus and green apple exude from this brilliantly clean wine. On the palate, flavors mirror aromatics, but are infused with a classic, elegant minerality and subtle spicy-oak nuances. This wine is built on a platform of structural integrity; and while its generous fruit profile always commands center stage, it is the supporting acidity and lower alcohol that allows that fruit to build and retain its "leading role" through the long, refreshing finish.

Gary Farrell, winemaker

2007

CHARDONNAY CRESTA RIDGE VINEYARD TAURIN BLOCK

VINEYARDS AND CLONES

Cresta Ridge Vineyard - Taurin Block
Dijon clones 76 and 95

HARVEST INFORMATION

Harvest dates: 9/6
Hand harvest at 6 AM
Hand sorted in vineyard
Average brix: 24.0 degrees

GRAPE PROCESSING

Cold fruit processed early AM
Hand sorted prior to pressing
Low pressure pressing
48 hour juice settling
Settled juice to barrels

FERMENTATION

100% barrel fermented
50% ML fermentation (in barrel)
Yeast: Four cultured strains
Duration: 14 days

BARREL PROGRAM

100% French oak
Francois Freres, Rousseau
45% new
55% one and two year old
10 months in barrel

FINISHED WINE

Alcohol: 14.1% by volume
Titratable acidity: 7.1 gm/L
pH: 3.35
Bottling date: July 16, 2008
Production: 469 cases (9 liter equivalent)

