



HAWLEY WINES

Technical

Appellation: Russian River Valley, Oehlman Vineyard

Varietal Composition: 100% Pinot Noir, Martini Clone

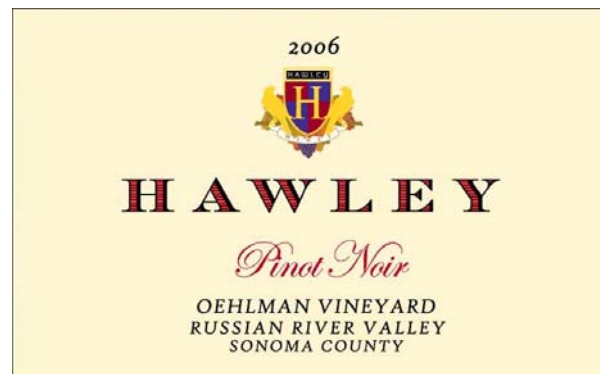
Harvest Date: Sept. 26, 27, 2006

Alcohol: 13.9%

Bottling Date: February 12, 2008

Cases Bottled: 525

Release Date: April 1, 2008



Winemaking

The harvested grapes were de-stemmed and crushed into small one-ton open-top fermentors and chilled. After a week of maceration, the must was allowed to warm up and wild yeasts began fermentation. A small inoculum of yeast was added to control the fermentation. At dryness, the skins were pressed out, using a 100 year old manual basket press to ensure no over-pressing. The wine is pressed directly into French Burgundy barrels (50% new) and aged for 15 months.

Vineyards

This Pinot Noir came from Oehlman Vineyard, located on Vine Hill outside of Sebastopol. This steep South East facing slope is planted with the Martini clone and farmed by Karl Oehlman and his family. The 2006 growing season began with a late, wet spring. September rains caused a lot of concern and cool temperatures extended the ripening season into late October. This slowed ripening and the additional “hang time” on the vine led to exceptional flavor development and allowed us to take our time and pick blocks as they reached maturity. Brix at harvest 25.

Tasting Notes

This Pinot Noir shows complex notes of coffee and vanilla to complement the deep cherry and raspberry flavors from the grapes. In the mouth the wine is rich and opulent, with generous ripe fruit flavors and a long, silky-smooth finish. This wine will continue to improve for many years to come.