



Acme Wine Company

Acme Wine Co. Weekly Update...



Failla

Acme is proud to present the new releases of Failla.

In addition to Failla, Ehren is winemaker for both Neyers and Turley; both very prominent wineries. He has worked in the past with Jean-Luc Columbo in Cornas and as an assistant to Helen Turley at Turley Wine Cellars before becoming head winemaker. Ehren is a true believer that wine is made in the vineyard. He works tirelessly with only the best sites to insure the fruit he harvests is perfect. The wines of Failla are best described as intense, yet elegant.

Here is a list of current Failla offerings at Acme:

2006 Edna Valley Viognier, Alban Vineyard (175 cs produced) \$27

Picked I early October this fruit was whole cluster pressed into neutral French oak barrels, and allowed to ferment on native yeast at a languorous pace, giving flavors time to develop and integrate. The Viognier completed malolactic fermentation before being bottled the following September. Edna Valley's cool marine-influenced climate is ideal for this Rhone varietal, responsible for explosive aromatics of honeysuckle, white jasmine, orange blossom and undercurrents of tropical fruit. The round full bodied mouthfeel is balanced by bright, vibrant acidity all underscored with hints of white pepper and Meyer lemon on the long persistent finish.

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2006 Sonoma Coast Chardonnay, Estate Vineyard (290 cs produced) \$33

Located 2.5 miles inland from the rugged Sonoma Coast, at an elevation of 1400 feet, our estate vineyard is planted on rocky soils and steep slopes, challenges that produce low yields and consequently more concentrated flavors. Harvested in mid-September, these grapes were whole cluster pressed directly into half new and half neutral French oak barrels. Fermentation using native yeasts lasted ten months, a marathon that creates more complexity and subtly in the wine. Big, expressive aromas of lush tropical fruit, toasty brioche and vanilla lead in to a rich viscose mouthfeel redolent of crème brulee and balanced by flinty minerality and a long finish.

2006 Sonoma Coast Pinot Noir (500 cs produced) \$27

The Sonoma Coast is a blend of blocks from our multiple Sonoma Coast appellation sources, primarily the younger-vine blocks at our flagship vineyard, Keefer Ranch and Hirsch Vineyard. Treated to the same pampered handling as our vineyard designated Pinots, the Sonoma Coast is aged in 20% new French oak. Red fruit aromas of pomegranate and cherries mingle with spicy toasty notes of caramelized sugar. Fine tannins give structure to the concentrated, sappy mouthfeel on the palette, for an elegant finish. Enjoy now or age 3 to 5 years.

2006 Russian River Valley Pinot Noir, Keefer Ranch (625 cs produced) \$35

Picked in late September, the fruit was destemmed into open-topped fermenters and treated to twice daily manual punch downs during fermentation. After aging sur-lee for 12 months in French oak barrels, ½ of which were new, the wine was bottled unfiltered the following October. Intensely aromatic, this Pinot offers a brooding nose of dark cherries, spice, mint, and rose petals while delivering a huge chewy mouthfeel with structured, powerful tannins, and well-integrated oak. Decant well ahead of drinking to experience the building, evolving nuances of flavors; this wine will age well for 5-7 years.

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2006 Napa Valley Syrah, Phoenix Ranch (375 cs produced) \$33

Picked in mid-October, the fruit was split into one tank of fully destemmed fruit and a second tank including 80% whole clusters to introduce the classic northern Rhone element of peppery aromatics. After fermentation, the wine was barreled-down into French oak, 1/3 new. Heady aromas of bacon fat, black pepper, crushed violets; blueberry and graphite announce this classic French-style Syrah. This dense, full-bodied wine beguiles with mid-palette fruit and fine tannins that yield to a lingering finish redolent of savory black olives and bakers chocolate. Decant in advance, to drink now. Will evolve and age well for 8-10 years.

Thank you for shopping with Acme...

Cheers!

Mark Kieras
General Manager
Acme Wine Company