

GARY FARRELL

VINEYARDS & WINERY

Somm Series: Rochioli Vineyard

April 7, 2019 | 12-2:30pm
Valette, Healdsburg CA

Estate Sommelier Kevin Patterson will share the history, vines and wines from this treasured property that has become known throughout the wine world as one of the most historic and influential Pinot noir and Chardonnay vineyards in Sonoma County. Gary Farrell Vineyards & Winery considers the fruit grown by Joe Rochioli Jr. as the keystone to our vineyard designate program and has the unique recognition as the source for our very first Pinot Noir in 1982. Kevin has worked closely with Chef/Owner Dustin Valette to develop a selection of 4 beautiful pairings to accompany this not to be missed symposium covering the four incredible wines we produce from these esteemed grapes.

1st

Gary Farrell 2015 Rochioli Allen Vineyards Chardonnay

Seared Day Boat Scallop
Young Fennel – American Caviar – Beurre Blanc

2nd

Gary Farrell 2016 Rochioli Vineyard Chardonnay

Roasted Black Cod
Spring Onion Fondue – Preserved Lemon – Candied Grapefruit

3rd

Gary Farrell 2015 Rochioli Allen Vineyards Pinot Noir

Liberty Farms Duck Breast
Pickled Dried Cherries – Compressed Duck Confit Pave

4th

Gary Farrell 2016 Rochioli Vineyard Pinot Noir

Duroc Pork Tenderloin
Chanterelle Mushroom - Cocoa Nibs - Preserved Blackberry

Valette
HEALDSBURG

\$75 per person | \$55 Grand Crew members
Tickets: 707-473-2909 or conciierge@garyfarrellwinery.com