



GARY FARRELL

VINEYARDS & WINERY

2015 HALLBERG VINEYARD PINOT NOIR

THE VINEYARD

- 🍷 Hallberg Vineyard's 100 acres are in the Green Valley AVA, a cooler sub-appellation of the Russian River Valley with refreshing daytime breezes and cool, but not cold, nighttime temperatures.
- 🍷 Strong marine influence means smaller diurnal fluctuations (less severe temperature change from day to night and warmer nighttime temperatures, good for ripening because vines do not completely shut down).
- 🍷 Planted to 667, 777, 828, Cruz and Pommard Clones.
- 🍷 Goldridge series sandy loam soil with excellent drainage and low soil fertility, keeping vine vigor low.
- 🍷 High density vine spacing (1x2m) promotes excellent vine balance and development of grape flavors, structure and concentration.

2015 VINTAGE

HALLBERG PINOT NOIR STRUCTURE, CONCENTRATION, STYLE AND BALANCE

- 🍷 The culmination of factors from another drought year in California surprised us with another wonderful vintage. The crop was modest in size but the quality was exceptional and the grapes were packed with amazing varietal character.
- 🍷 Spring storms brought rain, which interfered with the fertilization of new berries in some vineyards leading to a smaller crop. Cool spring weather slowed development slightly and contributed to variable crop size and small Pinot Noir clusters.
- 🍷 Warm, dry summer weather offered optimal conditions for flavor, tannin and color development. The small clusters, berries and stems provided nearly impeccable material for creating great wines with tremendous natural acidity and abundant aromatics.
- 🍷 Harvest arrived early, but ample hang-time was achieved, giving the wines richness, texture, freshness, purity, intensity, plenty of natural acidity, and perfectly balanced alcohols.

THE WINE

- 🍷 The size of both clusters and berries was smaller so the wines are naturally more concentrated, both on the palate and aromatically. The wines are more structure-driven than 2014 and less intensely aromatic, but they are quite succulent and intense on the palate.
- 🍷 The small, flavor- and tannin-packed Pinot Noir berries made for easy extraction in tank. In general, only 2-3 punchdowns were necessary, with few pumpovers needed. In one case (Hallberg Block G, clone 828), we only did one punchdown per day through the peak of fermentation because the tannins came out easily in the first day or two of fermentation.
- 🍷 The wine flaunts spice, herbs and floral qualities before it unveils gorgeous fruit characteristics.
- 🍷 Complex aromas of blueberry, blackberry, violet, cedar and bay leaf captivate the senses even before the wine touches the palate. Layers of flavors unfold gradually, suggesting freshly harvested blackberries, button mushrooms and autumn herbs.

