



GARY FARRELL

VINEYARDS & WINERY

2015 OLIVET LANE VINEYARD CHARDONNAY

THE VINEYARD

- ✎ In the heart of the Russian River Valley, the Olivet Lane Vineyard is seven miles from Gary Farrell Winery on Olivet Road.
- ✎ ~60 planted acres are found in a sub-region called the Santa Rosa Plain that is heavily influenced by fog rolling in through the Petaluma Gap to the south.
- ✎ Nearly two-thirds is planted to Wente selection Chardonnay (planted in 1973 on AXR rootstock), a heritage clone that produces some of the best Chardonnays in all of California.
- ✎ Cane pruned, vertical shoot positioning (VSP).
- ✎ Old vines create natural vine balance, excellent concentration and ample natural acidity.
- ✎ The rolling benchland site, well-drained, gravelly, clay loam soil and east/west vine exposure—combined with long, cool nights—all create optimum growing conditions for producing world-class Chardonnay.
- ✎ Faithfully tended by Robert Pellegrini for more than 40 years.
- ✎ The wines from this vineyard simultaneously express both power and finesse, with tremendous balance.

2015 VINTAGE

OLIVET LANE CHARDONNAY STRUCTURE, CONCENTRATION, STYLE AND BALANCE

- ✎ 2015 was a great year—the crop was modest in size but the quality was exceptional and the grapes were packed with amazing varietal character.
- ✎ Record-breaking heat on the North Coast in January and early February resulted in early bud break that was unprecedented for many vineyards.
- ✎ Warm, dry summer weather provided optimal conditions for flavor and phenolic development.
- ✎ Small clusters and berries provided nearly impeccable material for creating great wines with tremendous natural acidity and abundant aromatics.
- ✎ Harvest came early, but ample hang-time was achieved, giving the wines richness, texture, freshness, purity, intensity, plenty of natural acidity, and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with some of the best, most balanced wines we've ever produced.

THE WINE

- ✎ Intense, compacted, yet superb growing season with cool nighttime temperatures produced a pure, beautifully focused, mineral-laden wine.
- ✎ Complex citrus and floral aromas transition seamlessly into a rich, creamy, vibrant palate. The persistent citrus flavors and mineral-driven structure yield an absolutely stunning Chardonnay.
- ✎ Careful selection of lightly toasted new French oak and 500-L oak puncheons added richness and accentuated the silky texture of this beautifully balanced wine.
- ✎ Prudent lees selection after pressing allowed for incorporation of abundant solids as the juice was transferred to barrel for fermentation. This process allowed gentle lees stirring during the primary and secondary fermentations, contributing to the densely layered flavors, creamy texture and persistent finish.

