

GARY FARRELL

VINEYARDS & WINERY

2014 HALLBERG VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley sub-appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. This blend is a composition of many of the best blocks on this cool, foggy vineyard site, which include clones 667, 777, 828, Pommard and a mysterious "suitcase" selection.

VINTAGE

The 2014 vintage was one of the best and earliest recorded starts to harvest in the past decade. We were extremely grateful for another amazing vintage despite the ongoing drought conditions, which contributed to lower yields, smaller berries, great intensity and tremendous concentration of flavors. Although harvest started early, the grapes did not ripen prematurely. The mild winter and spring weather, combined with dry conditions and long, sunny days, led to early onset of grapevine development (bud break, bloom, véraison), but overall hang time was close to normal, so the flavors were ready when it came time to start picking in mid-August. Moderate temperatures persisted throughout the season, allowing us to pick everything at optimal ripeness levels. Since we started early, we avoided the usual mid- to late-September heat wave and we were almost finished by the time some other producers were just getting started. The wines from 2014 have great balance, structure, concentration, and most of them are well below 14% alcohol, with excellent aromatics.

WINEMAKING

Grapes were harvested in the cool morning hours then brought directly to the winery. After a careful hand sorting, the fruit was partially de-stemmed (leaving a small percentage of whole clusters to add structure, spice and terroir) then transferred to small, open-top tanks with cooling jackets. The juice was chilled to 45°F then allowed to cold soak for 5-7 days before fermentation was started. During fermentation, the cap was punched down twice per day, with an occasional, gentle juice pump-over through a screen, only as needed to cool the fermentation and give the yeast a boost of oxygen. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for 10-15 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation and racked into 40% new French oak barrels (light and medium toast François Frères, Ana Selection, Tonnellerie O, Remond and Ermitage) for 16 months of barrel aging on primary lees. The wines were racked off the primary lees only once, just before bottling.

TASTING NOTES

Abundant layers of dried flowers, potpourri, and black tea introduce this savory offering from the Hallberg vineyard. Aromas of Chanterelle mushrooms and white pepper fill the glass as traces of nutmeg, cinnamon, and fresh rose petals slowly emerge. Flavors of late season strawberries, cherry cola, and wild cranberries provide a refreshing lift while elements of allspice and cedar lend exceptional texture and weight.

TECHNICAL INFORMATION

APPELLATION

Green Valley,
Russian River Valley

VINEYARDS

Hallberg Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

16 months in 40% new
French oak

ALCOHOL

14.1%

pH / T.A.

3.384 /6.8 gm/L

PRODUCTION

1,409 Cases

BOTTLING DATE

February 16, 2016

RELEASE DATE

September 2016

RETAIL PRICE

\$55