

GARY FARRELL

VINEYARDS & WINERY

2015 BIEN NACIDO VINEYARD PINOT NOIR SANTA MARIA VALLEY

VINEYARDS

With a rich history that extends back to 1837 as a Spanish land grant, Bien Nacido Vineyard is one of the most prestigious sites in the Santa Maria appellation, with a well-deserved reputation for truly exceptional Pinot Noir. We have sourced fruit from this historic vineyard for more than 20 years. For this release, we are one of the fortunate few to source some of the Pommard selection, 100% from the legendary Q Block – considered the most prestigious Pinot Noir block on this famous site.

VINTAGE

The 2015 vintage was another great year for Gary Farrell Winery. The 2015 Pinot Noir crop was modest in size but the quality was exceptional across the board. A mild winter, with sunny, spring-like weather beginning in February, led to early bud break, followed by an early, yet extended bloom. Cooler weather in the spring contributed to variable crop size and the production of petite Pinot Noir clusters. Warm, dry weather in the summer provided 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. High temperatures in August and early September accelerated maturity and precipitated the intense, compacted picking season. The growing season began early and led to another early harvest, though ample hang-time was achieved so we've found that the wines have 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.

WINEMAKING

Grapes were harvested in the cool morning hours then brought to the winery. After a careful hand sorting, some of the grapes were gently de-stemmed, then transferred to small, open-top tanks and a small percentage of the fruit was added later as whole clusters. The juice for each tank was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation was started. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids were allowed to sit in tank for 7-10 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, Remond and Tonnellerie O) for 16 months of barrel aging on primary lees.

TASTING NOTES

The wines from the Bien Nacido vineyard consistently display a spectacular range of exotic aromas and complex flavors, and the 2015 offering has certainly followed suit. Eucalyptus, mint, and sage quickly emerge from the glass and are joined by layers of dried mushrooms, fresh tea leaves, and an array baking spices. Sweet cherry and wild strawberries entice the palate and perfectly integrate with the savory character of this special wine.

TECHNICAL INFORMATION

APPELLATION

Santa Maria Valley

VINEYARDS

Bien Nacido

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

16 months in 40% new
French oak

ALCOHOL

12.5%

pH / T.A.

3.35/ 6.8 g/L

PRODUCTION

555 Cases

BOTTLING DATE

Jan 31, 2016

RELEASE DATE

September 2017

SUGGESTED RETAIL PRICE

\$70