

GARY FARRELL

VINEYARDS & WINERY

2015 OLIVET LANE VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

Pellegrini's Olivet Lane Vineyard was planted in 1975 to Wente selection on AXR rootstock. The vineyard sits on 65 acres of sloping benchland in the Santa Rosa Plain, in between the warmer Westside Road region and the cooler Green Valley, where warm summer days are moderated by cool breezes and chilly evening temperatures. The combination of low temperatures, regular fog intrusion and well-drained loam, clay soils create an excellent environment for growing Chardonnay that develop cool-climate characteristics and impeccable acid at fairly low sugars. The wines from this vineyard simultaneously express power and finesse, and they do so with tremendous balance.

VINTAGE

The 2015 vintage was another great year for Russian River Valley wines. Every year we at Gary Farrell try to make wines that are more balanced than previous years and this was certainly a great opportunity for that. The wines are looking to have all the richness, texture, freshness, purity and intensity that that we want to see, and many with alcohols that will be well below 14%. The 2015 Chardonnay crop was moderately sized and quality was excellent. Although the harvest started early, it is important to note that the entire season of vine development began early. Thus, ample hang-time was achieved, and we're finding that the wines have excellent phenolic structure, beautiful concentration, and plenty of natural acidity – especially in the vineyards that were harvested early – and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with barrels and tanks full of some of the best, most balanced wines we've ever produced.

WINEMAKING

The grapes were harvested at 22° Brix in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a gentle press program tailored specifically to the qualities of the vineyard. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before inoculating with Montrachet yeast. The wine was then transferred to 35% new French oak barrels (François Frères, DAMY, Dargaud & Jaegle, Cavin and Remond), with just the right amount of light, fluffy, creamy lees for a healthy fermentation. The barrel selection, a mixture of light and medium toast barrels and 500-L puncheons, was chosen to add subtle structure and aromatics, and to polish the finished wine without dominating its expression of place. The wines were racked off the primary lees only once, just before bottling. After 9 months of aging, each barrel was carefully evaluated and the most elegantly structured wines were selected for this beautiful single vineyard wine.

TASTING NOTES

This Olivet Lane Vineyard Chardonnay is a pure expression of penetrating acidity moderated by layers of rich, velvety baking spices with crisp apple and citrus notes throughout. The bouquet unravels decadent aromas of shortbread, French vanilla beans and apricot Tarte Tatin, with hints of vibrant lemon zest. The warm and spicy nose paves the way for a more lean and mineral driven palate with exuberant citrus and lemon merengue pie. It slowly opens up to underlying tones of white tea, fresh kumquats and lemongrass. The complex nature of this wine keeps drinkers on their toes, while the impeccable structure is perfect for cellaring for many years to come.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Olivet Lane Vineyard

COMPOSITION

100% Chardonnay

FERMENTATION & AGING

9 months in 35% new French oak

ALCOHOL

13.6%

pH / T.A.

3.12 / 8.1 g/L

PRODUCTION

868 Cases

BOTTLING DATE

June 10, 2016

RELEASE DATE

February 2018

RETAIL PRICE

\$45