

# GARY FARRELL

VINEYARDS & WINERY

## 2015 ROCHIOLI-ALLEN VINEYARDS CHARDONNAY RUSSIAN RIVER VALLEY

### VINEYARDS

The grapes for this outstanding Chardonnay come from two different blocks within the Allen Vineyard, planted just to the south of the Rochioli Vineyard, which is farmed by the Rochioli family. The diverse soil types and unique microclimates of this site provides ideal conditions for Chardonnay. Each clone and field selection was chosen to take advantage of specific soil type, elevation and exposure to the sun, generating wines that are vibrant and powerful, yet delicate and balanced. Some of the oldest vines have been nurtured by three generations of the Rochioli family. This blend is composed of clones 76 and 15 from two blocks at the Allen Vineyard.

### 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 22.5° 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 2/3 of the juice was then transferred to 35% new French oak barrels (François Frères, DAMY, Dargaud & Jaegle) and 1/3 to a concrete egg-shaped tank, 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, while the concrete adds minerality and texture. 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

With glints of copper reflecting from its golden hue, our 2015 Rochioli-Allen Vineyard Chardonnay is a harmonious symphony of sweet citrus, spice and stony minerality. The bouquet is introduced by fresh clementines, candied orange peel and crème anglaise, followed by fragrant cloves and Thai basil. The palate leads with sharply focused acidity and echoes the vibrant citrus of the nose. Bergamot and Kaffir lime persist as notes of lemon custard transform into a lingering finish of quinine, orange pith and fennel fronds. The complexity of this wine will continue to evolve and develop for many years.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Rochioli Vineyard  
Allen Vineyard

#### COMPOSITION

100% Chardonnay

#### FERMENTATION & AGING

9 months in 35% new  
French oak

#### ALCOHOL

13.9%

#### pH / T.A.

3.17 / 7.3 g/L

#### PRODUCTION

421 Cases

#### BOTTLING DATE

June 9, 2016

#### RELEASE DATE

February 2018

#### RETAIL PRICE

\$60