

GARY FARRELL

VINEYARDS & WINERY

2015 ROCHIOLI-ALLEN VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

The grapes for this outstanding Pinot Noir come from two vineyards in the heart of Russian River Valley: the renowned Rochioli Vineyard and Allen Vineyard on the opposite side of Westside Road. Both sites are farmed by the Rochioli family. 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 predominantly of Pommard Selection from the Allen Old (planted 1974) and New (planted 1996) North Hill blocks, and the balance is Pommard from the Rochioli Vineyard.

VINTAGE

The 2015 vintage was another great year for Gary Farrell and Russian River Valley. 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, ~85% of the fruit was gently de-stemmed, then transferred to small, open-top tanks and ~15% of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 6 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 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, Remond and Tonnellerie O) for 16 months of barrel aging on primary lees.

TASTING NOTES

The 2015 Pinot Noirs in general are super aromatic and this Rochioli-Allen blend is a great example, exuding aromas of cranberry, rose petal, dried sage, rhubarb and star anise. Copious quantities of juicy red berry flavors envelope the palate hinting at raspberry, red cassis and strawberry, with just a touch of coriander leaf on the back end. The mid-palate is perfectly tart and mouthwatering, while the finish is savory with a powerful backbone of firm tannins.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Rochioli Vineyard,
Allen Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

16 months in 40% new
French oak

ALCOHOL

13.9%

pH / T.A.

3.36 / 6.9 gm/L

PRODUCTION

391 Cases

BOTTLING DATE

February 1, 2017

RELEASE DATE

February 2018

RETAIL PRICE

\$80