



GARY FARRELL

VINEYARDS & WINERY

A PIONEER OF THE RUSSIAN RIVER VALLEY

From the warm hills in the north to the cool climate of the coast, the Russian River and its surrounding countryside form one of the world's most compelling wine regions. Working with the region's very best Chardonnay and Pinot Noir vineyards, Gary Farrell Winery has helped defined the region's unique character for 35 years..

EMBRACING THE GARY FARRELL LEGACY & SPIRIT OF INNOVATION

- Gary Farrell released his first wine under his own name in 1982 – 50 cases of Rochioli Vineyard Pinot Noir.
- Winemaker Theresa Heredia, a highly-respected specialist in small-lot, single-vineyard wines, joined the Gary Farrell in May 2012.
- Under Theresa's leadership, we've earned hundreds of 90+ point scores, including numerous Top 100 Wine, Top 100 Cellar Selection, Editor's Choice and Cellar Selection Designations, along with "Winery of the Year" honors from Pinot Report in 2015 and PinotFile in 2016.
- Our team meticulously hand-crafts wines of elegance, depth, textural richness, balance and weight; respectful expressions of the terroir reflecting the unique qualities of each vineyard site.
- Winemaking techniques are tailored to each lot.

EVOLUTION OF CHARDONNAY WINEMAKING

- Harvest at slightly lower sugars in order to capture more varietal character, natural acidity and site specificity.
- Press program tailored to specific vineyards and cluster morphology.
- After overnight cold settling of the juice, lees levels are selected to express the unique characteristics of each vineyard site.
- New cooperages – Ana Selection, Cavin, DAMY, Dargaud Jaegle – with emphasis on light toast.
- Incorporation of oak puncheons (500L) to facilitate integration of oak.
- Concrete egg (476 gal)

- Native fermentations when possible to enhance vineyard character.
- Lees stirring to enhance texture, richness and site specificity: composed of yeast cells and grape solids, lees hold a tremendous amount of flavor and add creaminess while keeping the wines fresh.

EVOLUTION OF PINOT NOIR WINEMAKING

- Harvesting at slightly lower sugars to capture more varietal character, natural acidity and site specificity.
- Pre-fermentation cold soak (3-5 days) to capture color, aqueous aromatics and flavors.
- Post-fermentation extended maceration to build structure and more complex flavors and aromas.
- Whole clusters incorporated into fermentations to contribute tannin, spice, black tea flavors and enhanced sense of place (10% to 60%, depending on the lot). Smaller percentages work well with grapes from warmer climates where fruit ripens ahead of the stems. Larger percentages incorporated when working with grapes from cooler climates, where stems lignify nicely during ripening.
- Saignée employed to achieve desired concentration, structure and balance.
- New cooperages – Ana Selection, Cavin, Ermitage – featuring predominantly light toast.
- Oak tank (5 ton) for warmer, natural ferments and gentle extraction.
- Foot treading – for more extraction without over extraction.
- Native fermentations when possible to enhance vineyard character.





QUALITY ENHANCEMENTS

BARREL PROGRAM

- Continued exclusive use of French oak barrels: the tighter grain of the wood is best for framing delicate flavors and aromatics.
- Primarily light toast. We've experimented and found that light toast helps polish the delicate flavors, add layers of spice, accentuate structure and, most importantly, highlight site specificity without masking aromatics.
- Oak puncheons (500-L) added to Chardonnay barrel program. Twice the size of a regular barrel (228-L), the juice-to-oak ratio is greater, thus, the impact of wood and toast on the wine is less dramatic. The combination of light toast barrels with a few medium toast puncheons adds richness, creaminess, structure and spice.

JLB20 BASKET PRESS

– NEW 2015

- The vertical plate press mechanism helps integrate as much press wine into the free run wine as possible, enhancing the structure of the wines and capturing every last drop of character from each vineyard.
- The Bucher JLB20's vertical pressing mechanism is much gentler, resulting in higher quality press wine.
- Incorporating higher quality press wine into the free run not only adds texture and structure to all our wines, it also allows us to produce larger lots from each of our single vineyard sources which, in turn, contribute to the overall quality of our Russian River Selection wines.

CONCRETE EGG (476 GAL)

– NEW 2014

- With no corners, the wine is free to circulate naturally during fermentation, creating excellent lees contact and generating slow, gentle movement of the lees during aging.

- The thickness of the concrete insulates to maintain consistent temperature.
- The concrete imparts minerality to the wine, adding texture.

OAK TANK (5 TON)

– NEW 2012

- For warmer, natural ferments and gentle extraction. Works beautifully with whole cluster fermentations, adding oak spice to accentuate and balance whole cluster flavors.

ARMBRUSTER ROTOVIB DESTEMMER

– NEW 2013

- The plastic cage and vibrating mechanism enables the team to process grapes more efficiently, with a significantly higher quality output of whole berries.

VIBRATING SORTING TABLE

– NEW 2013

- Gentle yet effective at removing debris, especially tiny shot berries and severely dehydrated grapes, raising the overall quality of the grapes headed to the fermenters.

ADDITIONAL SMALL LOT BLENDING TANKS

– NEW 2016

- Allows more flexibility during racking, blending and pre-bottling activities.
- 4 new tanks added in 2016; 4 more planned for 2018.

IMPROVED TEMPERATURE CONTROL SYSTEM IN BARREL ROOMS – NEW 2016

- Separate temperature control system in each of the barrel rooms.
- Fermenting Chardonnay in barrel can now stay warm until fermentation is complete, while Pinot Noir aging in barrel can be held at optimum cellaring temperatures.

