

GARY FARRELL

VINEYARDS & WINERY

2015 RUSSIAN RIVER SELECTION PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Our Russian River Selection bottlings are quintessential Russian River Valley wines blended from some of the region's top vineyards, taking advantage of varied climates and unique site characteristics. The Hop Kiln, Rochioli and Bacigalupi vineyards are located in the Middle Reach subdivision, where close proximity to the river awards foggy mornings, warm and sunny days, and cool nights – the perfect balance that characterizes the Russian River Valley. The Toboni and Nonella vineyards are located in the Santa Rosa Plain, a distinctly cooler and foggier sub-region, and the Hallberg and Dutton sites within the Green Valley sub-appellation exhibit even more extreme and cooler conditions. A beautiful expression of the varietal and of the appellation's unique terroir, this Pinot Noir blend captures the richness, purity and elegance that are Gary Farrell Winery's trademarks.

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, 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 10 months of barrel aging on primary lees.

TASTING NOTES

This beautiful Pinot Noir displays the qualities of an exceptional, yet small vintage, expressing purity of place, boasting aromas of ripe Bing cherry, juicy raspberry and tangerine zest, with hints of underbrush and dried herbs from the whole-cluster inclusion. Flavors of wild berry, rosemary, black tea and rose petal unfold on the palate, followed by hints of cedar box that accentuate the rich fruit flavors. The fine-grained, slightly firm tannins develop into a soft, velvety finish, complemented by mouthwatering, vibrant acidity.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Hallberg, Rochioli, Toboni, Floodgate, Martaella, Hop Kiln, Nonella, Pratt-Lakeview

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

10 months in 40% new French oak

ALCOHOL

13.9%

pH / T.A.

3.38/6.9 gm/L

PRODUCTION

8,904 Cases

BOTTLING DATE

July 18-21, 2016

RELEASE DATE

August 2017

SUGGESTED RETAIL PRICE

\$45