



# GARY FARRELL

VINEYARDS & WINERY

## 2016 OLIVET LANE VINEYARD CHARDONNAY

### THE VINEYARD

- 🍷 Approx. 60 planted acres located on Olivet Road in Santa Rosa, seven miles from Gary Farrell Winery
- 🍷 Located in the heart of the Russian River Valley, in a sub-region called the Santa Rosa Plain, this unique site is heavily influenced by fog that rolls in through the Petaluma Gap to the south
- 🍷 Nearly two-thirds of the vineyard is planted to Wente selection Chardonnay (planted in 1973 on AXR rootstock), a heritage selection that produces some of the best Chardonnays in all of California
- 🍷 Old vines create natural vine balance, excellent concentration and ample quantities of natural acidity
- 🍷 Rolling benchland location, well-drained, gravelly, clay loam soil and east/west vine exposure, combined with long, cool nights, all create optimum growing conditions for producing world-class Chardonnay great for ripening.
- 🍷 Cane pruned, vertical shoot positioning (VSP)
- 🍷 Faithfully tended by Robert Pellegrini for over 40 years
- 🍷 The wines from this vineyard simultaneously express power and finesse, and they do so with tremendous balance.

### 2016 VINTAGE

#### HOW IT AFFECTED OLIVET LANE CHARDONNAY STRUCTURE, CONCENTRATION, STYLE AND BALANCE

- 🍷 2016 was a terrific year. Crop size was modest, similar to 2015, but more clusters on the vine and slightly plumper berries. The quality was exceptional and the grapes were packed with amazing varietal character, tremendous aromatics and ample natural acidity
- 🍷 Total hang time from bloom to harvest was pretty typical for this area, ~100-110 days on average, so grapes had ample hang time and combined with lower than average daytime temperatures and cool nights exhibited excellent flavor and concentration
- 🍷 The pace of the 2016 harvest was early, relatively fast and compact, but never rushed, and grapes came in as targeted, in great condition and showcasing spectacular flavors.

### THE WINE

- 🍷 The beautifully even crop size yielded small, yet plump berries that were packed with amazing structure, concentration and intensity
- 🍷 To capture as much site specificity and concentration as possible, we used a modified Champagne pressing program, which uses gentle, incremental pressure changes with minimal rotations, perfect for small, naturally concentrated clusters that do not require much extraction.
- 🍷 Careful lees selection after pressing is always critical, because the solids provide the opportunity for gentle lees stirring during the primary and secondary fermentations, which contribute to the rich, creamy palate weight and help to capture more site characteristics.
- 🍷 Careful selection of lightly toasted new French oak and 500-L oak puncheons added richness and accentuated the silky texture of this beautifully balanced wine.
- 🍷 The nose is initially creamy, with hints of brioche and vanilla, while the wine hits the palate with crisp acidity, tons of minerality and succulent lemony fruit.

