

GARY FARRELL

VINEYARDS & WINERY

2014 RUSSIAN RIVER SELECTION CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

Our Russian River Selection bottlings are quintessential Russian River Valley wines blended of grapes from some of the region's top vineyards. Beautiful expressions of the varietal and of the appellation's unique terroir, each blend captures the richness, purity and elegance that are Gary Farrell Winery's trademarks. This layered and complex Chardonnay brings together fruit from several of our favorite Russian River Valley vineyard sites. Anchored by the naturally balanced character of Westside Farms and intriguing floral and stone fruit notes from Bacigalupi Vineyard, the wine's great concentration and structure derive from the nearby Rochioli and Allen vineyards. Olivet Lane Vineyard, featuring the Wenté clone, adds refreshing citrus tones and excellent acidity.

VINTAGE

The 2014 vintage was one of the best and earliest recorded starts to harvest in the past decade. We were extremely grateful for another amazing vintage despite the ongoing drought conditions, which contributed to lower yields, smaller berries, great intensity and tremendous concentration of flavors. Although harvest started early, the grapes did not ripen prematurely. The mild winter and spring weather, combined with dry conditions and long, sunny days, led to early onset of grapevine development (bud break, bloom, véraison), but overall hang time was close to normal, so the flavors were ready when it came time to start picking in mid-August. Moderate temperatures persisted throughout the season, allowing us to pick everything at optimal ripeness levels. Since we started early, we avoided the usual mid- to late-September heat wave and we were almost finished by the time some other producers were just getting started. The wines from 2014 have great balance, structure, concentration, and most of them are well below 14% alcohol, with excellent aromatics.

WINEMAKING

The grapes were harvested at 22-23° Brix in the cool morning hours to preserve freshness and fruit integrity, and then whole cluster pressed using a gentle press program tailored specifically to the qualities of each 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 wine was then transferred to 35% new French oak barrels (François Frères, DAMY, Dargaud & Jaegle, Rousseau, Cavin and Remond), with just the right amount of light, fluffy, creamy lees for a healthy fermentation. After an 8-month aging period, each barrel was carefully evaluated and the most elegantly structured wines were selected for this beautiful blend.

TASTING NOTES

This vibrant Chardonnay opens with fresh, bright layers of citrus zest, lemon blossom, and green apple. Exquisite aromas of candied pear, vanilla, almond butter, and crème brûlée develop as the wine rests in the glass. Tightly woven flavors of butterscotch and raw honey lend mid palate weight while being delicately balanced with invigorating natural acidity. Delightfully intense upon entry, the seamless transition from first sip to the lingering finish is effortless.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Westside Farms, Bacigalupi Vineyard– Goddard Ranch, Olivet Lane Vineyard, Rochioli Vineyard, Allen Vineyard, Lazy W Vineyard, Martinelli Vineyard– Parnell Ranch

COMPOSITION

100% Chardonnay

AGING

8 months in 35% new French oak

ALCOHOL

13.8%

pH / T.A.

3.29/7.0gm/L

PRODUCTION

5,039 cases

BOTTLING DATE

June 10, 2015

RELEASE DATE

May 2016

RETAIL PRICE

\$35