

GARY FARRELL

VINEYARDS & WINERY

2015 HALLBERG VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley sub-appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. This blend is a composition of many of the best blocks on this cool, foggy vineyard site, which include clones 667, 777, 828, Pommard and a mysterious "suitcase" selection.

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, ~80% of the fruit was gently de-stemmed, then transferred to small, open-top tanks and ~20% 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

From the moment you see the vibrant ruby hue of this Hallberg Vineyard Pinot Noir, you are enveloped in the essence of plump and juicy berries. Its tantalizing bouquet of amarena cherries and raspberry gelée is underscored by beautiful dried rose petals, spicy cloves and savory black olives. The palate unbuttons to reveal flavors of wild berry trifle, ripe raspberries and minty eucalyptus. Its harmonious blend of power and finesse is supported by a framework of tannin and acidity that creates a wine perfect for both the dinner table and the cellar.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Hallberg Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

16 months in 40% new French oak

ALCOHOL

14.0%

pH / T.A.

3.36 / 6.9 gm/L

PRODUCTION

1,173 Cases

BOTTLING DATE

January 31, 2017

RELEASE DATE

February 2018

RETAIL PRICE

\$55