



GARY FARRELL

VINEYARDS & WINERY

2018 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

After several years of drought, heat and early harvests, 2018 was a breath of fresh air and a return to a more normal harvest onset. The season began with a cold, wet winter, which set the pace in that it delayed vine development by 3-4 weeks. Budbreak began mid to late March, followed by a mild, sunny spring. When bloom ensued in mid to late May, the weather was just right, with very little wind and no rain to damage the delicate flowers. When growers saw the generous potential cluster count after flowering, they knew it was going to be an ample crop. The nearly perfect weather throughout the summer months led to a very large, yet excellent quality crop. The month of August yielded typical, foggy mornings, with sun finally breaking through late morning and vanishing again late afternoon. Harvest commenced on August 30th and we were finished by September 29th, just before the rain came. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

Winemaking

Grapes were harvested in the morning hours then brought to the winery. After hand sorting, some of the grapes were de-stemmed, then transferred to open-top tanks while a small percentage of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids sat in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop 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 toast François Frères, Ana Selection and Tonnellerie O) for 15 months of barrel aging on primary lees.

Tasting Notes

Exceptionally fresh and vibrant, this Hallberg Vineyard Pinot Noir is a beautiful expression of Russian River Valley fruit. Baskets of just picked black cherries adorned with garlands of roses and violets sweep you away to warm summer days in the valley. Farmer's market strawberry preserves and cinnamon scones beckon for a longer walk. Mounds of winter citrus arranged upon a platter of wet slate lend zestiness to the palate that is framed with an essence of sweet cedar, nutmeg, and cloves.

Appellation

Russian River Valley

Vineyards

Hallberg Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

13.8%

pH / T.A.

3.27 / 7.3 gm/L

Production

1079 Cases

Bottling Date

January 30, 2020

Release Date

February 2022

Retail Price

\$55

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