



# GARY FARRELL

VINEYARDS & WINERY

## 2018 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 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

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 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 while 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 35% new French oak barrels (light toast François Frères, Ana Selection, Remond and Tonnellerie O) for 10 months of barrel aging on primary lees.

### Tasting Notes

Opening up with an intoxicating bouquet of brandied cherries, raspberry panna cotta and rose geranium, the 2018 Russian River Selection Pinot Noir lures you in to discover layers upon layers of aroma and flavor. The initial scent of juicy red fruits and floral herbs linger on the nose while subtle hints of clove, cocoa butter and creamy caramel swirl in the glass. The palate explodes with the taste of cranberry chutney, Hibiscus tea and vanilla beans with undertones of ginger snap cookies and dark cocoa nibs. The underscore of vibrant acidity and silky tannin make this wine perfect on its own or with a variety of different foods.

### Appellation

Russian River Valley

### Vineyards

Hallberg, Rochioli, Toboni, Martaella, Bacigalupi, Nonella, Pratt-Lakeview

### Composition

100% Pinot Noir

### Fermentation & Aging

10 months in 35% new French oak

### Alcohol

13.9%

### pH / T.A.

3.38/7.0 gm/L

### Production

10,055 Cases

### Bottling Date

July 19, 2019

### Release Date

October 2020

### Retail Price

\$45