GARY FARRELL

–Vineyards & Winery —

2021 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 and his son, Riggs. Nestled in the Green Valley sub-appellation, this beautiful 100% dry-farmed 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. Dijon clones selected for this blend come from three different blocks flanking the east and west sides of the Hallberg ranch. The 777 and 667 clones on the west side of the ranch contribute structure, spice and earthiness, while the 777 from the east side tends to offer dense, dark fruit flavors and lovely floral aromatics.

Vintage _____

2021 was a spectacular vintage, especially considering the challenges of the past few years. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. This was a nice contrast to previous drought years when the crop was very small, and the wines were more muscular. In 2021, the clusters were medium in size, and the berries were plump with a good number of seeds, excellent skin to juice ratio and beautiful acidity. The summer months gave us beautiful ripening weather with very few heat spikes, allowing the grapes to ripen evenly, while having time to develop lots of flavor. Veraison began in mid to late July, and the weather until harvest was perfectly moderate, yielding excellent hang time and world-class wines.

Winemaking _____

Grapes were harvested in the cool morning and brought to the winery. After careful hand sorting, some of the grapes were gently de-stemmed and 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 started. During fermentation, the cap was gently punched down 2-3 times daily. After fermentation, the new wine and its solids were allowed to sit in a tank for 7-10 days of extended maceration, 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 15 months of barrel aging on primary lees.

Tasting Notes ____

This beautiful 2021 Hallberg exudes beautiful savory aromas of cassis liquor, sweet tobacco, and cherry blossom, while on the palate, flavors of black tea, Olallieberry, tamarind, and blood orange provide the depth and lushness we love and desire from this vineyard. Subtle hints of caraway and coriander dance around in the background, adding complexity to the layers of fruit. The firm yet silky tannins and crisp acidity combine perfectly, creating a long, velvety, snappy finish.

Appellation

Russian River Valley

Vinyards

Hallberg Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new French oak

Alcohol

13.8%

A.T\Ha

3.35 / 6.9 gm/L

Production

1.104 Cases

Bottling Date

February 8, 2023

Release Date

February 2024

Retail Price

\$60