

GARY FARRELL

VINEYARDS & WINERY

2022 RUSSIAN RIVER SELECTION CHARDONNAY RUSSIAN RIVER VALLEY

Vineyards

Our Russian River Selection bottlings are quintessential Russian River Valley wines blended from some of the winery's top vineyard sources. They are beautiful expressions of their varietal type and of the appellation's unique terroir, each blend capturing 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. The wine's great concentration and structure derive from the famed Rochioli and Allen vineyards. Olivet Lane Vineyard, featuring the Wente clone, adds refreshing citrus tones and excellent acidity.

Vintage

The 2022 growing season began with a cold, dry winter that continued through February, though the chilly, sunny days led to early bud break, followed by a few inches of rainfall in March-April. Late March brought warm, sunny days that continued through May, leading to early bloom and rapid shoot growth. April brought serious frost that resulted in damage to the vulnerable new growth. This was followed by an unexpected hailstorm on May 9th that caused more damage, and further impacted yields. Warm Summer temperatures led to an early onset of harvest on August 12th. A heat wave that month pushed maturity so 74% of our grapes were already in when the severe heat wave arrived around September 6th. Temperatures peaked well above average, which would have caused excessive dehydration if we hadn't swiftly harvested the remaining grapes. Harvest ended September 9th, which was the earliest in our winery history. Despite the rapid pace, flavors and tannin were concentrated and acidity was vibrant, creating wines that rival those of the beautiful 2021 vintage.

Winemaking

The grapes were harvested in the cool morning hours at ~21-22.8° Brix. A quick pass was made through our rows a few days prior to harvest to drop fruit that didn't express the optimal flavor and concentration. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After a very careful hand-sorting, we combined all the fruit in the press, and used a gentle program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring to 30% new and 70% one to three-year-old neutral French oak barrels and puncheons for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in June. The wines were racked off the primary lees only once, just before bottling.

Tasting Notes

This beautifully aromatic Russian River Chardonnay delivers aromas of fresh orchard fruits, honeydew melon and ripe lemon. The palate is richly layered with flavors of roasted nectarine, lime zest, crushed ginger, and baked lemon custard. The finish is bright and crisp, with a satisfyingly creamy texture that carries through to the tangy, persistent finish.

Appellation

Russian River Valley

Composition

100% Chardonnay

Fermentation & Aging

10 months in 30% new
French oak

Alcohol

13.7%

pH / T.A.

3.30 / 6.7 gm/L

Production

6,204 Cases

Bottling Date

July 18, 2023

Release Date

January 2024

Retail Price

\$40