GARY FARRELL

VINEYARDS & WINERY

2023 Sonoma Coast Pinot Noir
Sonoma Coast

VINEYARDS & VINTAGE NOTES

Our Sonoma Coast Pinot Noir explores the majesty of this rugged, fog-shrouded appellation through the lens of Gary Farrell Winery's commitment to capturing a sense of place in every bottle. The grapes were sourced from our storied portfolio of exceptional vineyard partners including Gap's Crown, Lancel Creek, Terra de Promissio, and Durell. All of these vineyards are unified by the cool, continuous coastal winds that produce tiny berries and thick skins, driving deep, brooding concentration and structure. With a boldness reflecting the landscape on which it is grown, this Pinot Noir is our billet-doux to where Sonoma meets the Pacific. 2023 was a very long, cool growing season, resulting in our latest start and finish to harvest on record. The extended hang time at lower temperatures provided gorgeous fruit with stunning flavors, structure, and complexity for another vintage of beautiful wines.

WINEMAKING NOTES

Grapes were hand-harvested in the cool morning hours then brought to the winery for careful sorting and de-stemming, though a small percentage of the fruit was kept as whole clusters for fermentation. After a 5-day cold soak in small, open-top tanks, the must was inoculated with yeast and extraction was managed by punch-downs and pump overs during fermentation. A 10+ day extended maceration occurred post-fermentation to enhance complexity and soften tannins before draining and gentle pressing in our Bucher basket press. The wine was aged for 10 months in French oak barrels (35% new) from select coopers Tonnellerie Ô, Francois Frères, and Jayer Selection.

TASTING NOTES

We are proud to present this inaugural release of our Sonoma Coast Pinot Noir, a wine as evocative as the awe-inspiring region from which it comes. The fresh ocean spray and mineral aromas of waves crashing against coastal cliffs leap out of the glass, seamlessly interwoven with succulent cranberry, pomegranate, and tart cherry fruit and a dash of clove and anise spice. The silky texture of the palate carries a brightness of blue and red berry fruits, like beams of sunshine poking through foggy mist. Brisk acidity is framed by a line of fine tannins that persist into the lingering finish as this tide of sensory experience slowly recedes. . . until your next sip.

APPELLATION
Sonoma Coast

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
10 months, 35% new French oak

ALCOHOL
13.6%

pH / T.A.
3.43 / 6.80 gm/L

PRODUCTION
2860 cases

BOTTLING DATE
May 2024

RELEASE DATE
March 2025

RETAIL PRICE
$55.00

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