

GARY FARRELL

VINEYARDS & WINERY

2022 Bacigalupi Vineyard Chardonnay Russian River Valley

VINEYARDS & VINTAGE NOTES

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road, in the heart of the Russian River Valley. In 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. The oldest vines that remain on the property were planted in 1967 on St. George rootstock and are a mix of head trained and cordon-trained vines. This historic block is one of the main components of our Bacigalupi Chardonnay. 2022 can best be described as "early". It began with a cold, dry winter that led to early bud break. Serious frost in April and an unexpected hailstorm in May caused damage to new growth and flowers, impacting yields. Hot Summer temperatures led to an early onset of harvest, with harvest ending on September 9th, 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 NOTES

The grapes were hand-harvested, then carefully sorted and whole-cluster pressed using a gentle press program. After pressing, the juice was allowed to cold-settle overnight before inoculating with Montrachet yeast, then transferring to 35% new and 65% one to three-year-old neutral 500-L French Oak Puncheons for fermentation and aging. After 10 months of aging, each barrel was carefully evaluated, and the most elegantly structured wines were selected for this beautiful single vineyard wine.

TASTING NOTES

Long renowned for its exceptional Chardonnay, the Bacigalupi Vineyard offers another vision of beauty in 2022. Gorgeous aromas of ripe yellow apples, green pears, and pie crust waft from the glass with a creamy richness like an elixir for the senses. The ample body and rich texture seamlessly carry the concentrated stone fruit and lemon meringue flavors into a luscious, lasting finish, all accentuated by mouthwatering acidity.



APPELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
10 months, 35% new
French oak

ALCOHOL
13.9%

PH / T.A.
3.40 / 6.70 gm/L

PRODUCTION
220 cases

BOTTLING DATE
July 2023

RELEASE DATE
May 2025

RETAIL PRICE
\$70.00



garyfarrellwinery.com

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