

GARY FARRELL

VINEYARDS & WINERY

2022 Fort Ross Vineyard Pinot Noir Fort Ross - Seaview

VINEYARDS & VINTAGE NOTES

Fort Ross Vineyard is located on a very cool, coastal ridge ~1200-1700 feet above sea level, 80 miles northwest of San Francisco. The vineyard sits less than a mile inland from the Pacific Ocean and is recognized as one of the closest vineyards to the California coastline. With its rugged coastal terrain, marine sedimentary soils, long sunny days and gentle sea breezes, these coastal ridges have become one of the most highly regarded growing regions in all of California. Of the roughly 32 small vineyard blocks, we receive Pinot Noir from two amazing sections, including clone 777 and Calera selection. 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

Grapes were harvested in the cool morning hours at ~22.5° Brix, then brought directly to the winery. After carefully hand sorting, 80% of clone 777 was destemmed and 87% of the Calera fruit was destemmed into a small stainless steel open-top tank with a cooling jacket. At that point, the remaining hand selected bunches were added to the top of the tanks as whole clusters. The grapes were chilled to 45°F to cold soak for 5 days before fermentation was started. During fermentation, the cap was punched down or foot treaded 2-3 times per day, with an occasional, gentle juice pump-over through a screen, only as needed to cool the fermentation and give the yeast a boost of oxygen. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for 10-12 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 French oak barrels (light toast Ana Selection, Francois Freres and Tonnellerie O) for 15 months of aging on primary lees.

TASTING NOTES

Savory intrigue defines this Pinot Noir, reflecting the rugged coastal character of this site perched high above the Pacific. Aromas of tart red fruits - pomegranate, cherry, and cranberry - are layered with white pepper and distinctive umami notes reminiscent of savory radish cake straight from the Dim Sum cart. On the palate, vibrant acidity and firm structure carry the bright fruit and spice through a focused, persistent finish, capturing the wild, coastal energy that makes Fort Ross so compelling.



APPELLATION
Fort Ross - Seaview

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
13.2%

PH / T.A.
3.36 / 7.10 gm/L

PRODUCTION
262 cases

BOTTLING DATE
February 2024

RETAIL PRICE
\$95.00



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