

GARY FARRELL

VINEYARDS & WINERY

2022 Lancel Creek Vineyard Pinot Noir Sonoma Coast

VINEYARDS & VINTAGE NOTES

The Lancel Creek Vineyard is located in the West Sonoma Coast area, just a mile north of the tiny town of Occidental. The climate here, just a few miles from the Pacific Ocean, is extremely marine-influenced, with plenty of dense fog from nighttime until late morning, and temperatures ranging from mid 40s to mid 80 degrees Fahrenheit. The combination of cool ocean air and warm afternoon sunshine produces truly coastal wines with incredible balance, opulence, and a beautiful sense of place. This blend is composed of Calera, clone 777 and Pommard. 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 early morning hours then brought to the winery for hand sorting, where 77% of the grapes were de-stemmed, then transferred to open-top tanks, while 23% of the fruit was added on top as whole clusters. The juice allowed to cold soak for 7 days before fermentation. During fermentation, the cap was gently punched down with an occasional juice pump over. After fermentation, the new wine stayed in tank for 10 days of extended maceration to soften tannins and develop more complexity before being gently pressed off its solids, inoculated for malolactic fermentation, and racked into 40% new French oak barrels for 15 months of barrel aging on primary lees.

TASTING NOTES

The 2022 Lancel Creek Vineyard Pinot Noir is all coastal energy and charm, with a bright, fruit-forward nose of lingonberry, cassis, and tart red berries laced with subtle herbal, woody intrigue. Electric lift and pomegranate-like freshness drive the palate, while spicy, savory layers and fine, lingering tannins make it the natural companion for an impromptu weekend hang or a last minute change of plans that includes a blanket and snacks on the couch.



APPELLATION
Sonoma Coast

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
13.6%

PH / T.A.
3.40 / 7.00 gm/L

PRODUCTION
334 cases

BOTTLING DATE
February 2024

RETAIL PRICE
\$75.00



garyfarrellwinery.com

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