

GARY FARRELL

VINEYARDS & WINERY

2022 Martaella Vineyard Chardonnay Russian River Valley

VINEYARDS & VINTAGE NOTES

Martaella Vineyard is in the heart of Russian River Valley in an area known as Laguna de Santa Rosa. The climate in this beautiful neighborhood of the Russian River Valley is heavily influenced by the intrusion of fog from the Pacific Ocean, which cools the region down by as much as 40 degrees. The vineyard was planted with a very high vine density, similar to the way vines are planted in Burgundy, France, yielding smaller berries, smaller clusters and better overall concentration and balance. Of the four heirloom selections of Chardonnay planted, the Montrachet selection produces small clusters with incredible concentration and intensity. 2022 can best be described as “early”. It began with a cold, dry winter that led to early bud break with warm, sunny days starting in March leading to early bloom and rapid shoot growth. However, 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, and a heat wave that month pushed maturity so most of our grapes were in by early September, with harvest ending 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 in the cool morning hours to preserve freshness and fruit integrity, then carefully sorted and whole cluster pressed using a gentle, modified Champagne press program. After pressing, the juice was chilled to 45°F in tank, and allowed to cold-settle overnight before inoculating with Montrachet yeast, then transferring to 25% new and 75% one to three-year-old neutral 500-L French Oak Puncheons (long light toast Dargaud Jaegle & DAMY) for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in July. The wines were raked off the primary lees only once, just before bottling.

TASTING NOTES

Our third vintage of this beautiful Chardonnay from the eastern Russian River Valley, vibrant aromas of citrus peel, tart nectarine, acacia flower, and a touch of hazelnut waft from the glass. The medium body carries apricot, peach, and tangerine goodness with a drizzle of raw honey that belies a sensuous elegance to the wine and silkiness to the texture. The tangy acidity draws out the smoothness of the finish with a touch of mineral to close out this satisfying experience.



APPELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
10 months, 30% new
French oak

ALCOHOL
13.8%

PH / T.A.
3.29 / 7.00 gm/L

PRODUCTION
345 cases

BOTTLING DATE
July 2024

RELEASE DATE
February 2025

RETAIL PRICE
\$65.00



garyfarrellwinery.com

10701 Westside Road | Healdsburg, CA | 95448 | 707-473-2900