

GARY FARRELL

VINEYARDS & WINERY

2022 Olivet Lane Vineyard Chardonnay Russian River Valley

VINEYARDS & VINTAGE NOTES

Olivet Lane Vineyard was planted in 1975 to Wente selection on AXR rootstock. The vineyard sits on 65 acres of sloping benchland in the Santa Rosa Plain, in between the warmer Westside Road region and the cooler Green Valley, where warm summer days are moderated by cool breezes and chilly evening temperatures. The combination of low temperatures, regular fog intrusion, and well-drained loam, clay soils create an excellent environment for growing Chardonnay that develop cool-climate characteristics and impeccable acid at low sugars. The wines from this vineyard simultaneously express power and finesse, and they do so with tremendous balance. 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 harvested in the cool morning hours at ~22.5° Brix. A quick pass was made through our rows a few days prior to harvest to drop fruit that didn't express the optimal flavor concentration. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After very careful hand-sorting, we combined all the fruit in the press and used a gentle program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 65% one to three-year-old neutral French oak barrels and puncheons for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in June. The wine was racked off the primary lees only once, just before bottling.

TASTING NOTES

A brilliant straw yellow color shines out of the glass, drawing the senses into rich aromas of Meyer lemon sprinkled with white flower petals and lemongrass over a touch of warm pastry. The natural concentration and lush texture from the vineyard's 40+ year old vines are displayed on the palate, carrying a fine balance of ripe, citrus driven fruits with a mouthcoating creaminess that endures on the persistent finish.



APPELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
10 months, 35% new
French oak

ALCOHOL
13.8%

PH / T.A.
3.40 / 6.60 gm/L

PRODUCTION
402 cases

BOTTLING DATE
July 2023

RELEASE DATE
January 2025

RETAIL PRICE
\$55.00



garyfarrellwinery.com

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