

GARY FARRELL

VINEYARDS & WINERY

2022 Terra de Promissio Vineyard Pinot Noir Sonoma Coast

VINEYARDS & VINTAGE NOTES

Terra de Promissio, meaning the “Land of Promise”, is one of California’s most recognized and sought-after vineyards. Developed and managed by Charles and Diana Karren, this stunning plot of vineyard land is now planted to 50 acres of Pinot Noir vines. The first 32 acres were planted in 2002 to Dijon Clones 115 and 777. In 2012 and 2013, the remaining 18 acres were planted to clone 943, Swan 97 and Calera. The soil, southwest sun exposure, elevation, rolling hills and vine density, combined with the fog and wind from the Petaluma Wind Gap and Pacific Ocean, allow the grapes to mature slowly, yielding extended hang time and optimum ripeness. These ideal conditions result in intense flavors, ample tannin structure and nearly perfect natural acidity. 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 79% of the grapes were de-stemmed, then transferred to open-top tanks, while 21% of the fruit was added on top as whole clusters. The juice was allowed to cold soak for 5 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 and inoculated for malolactic fermentation and racked into 48% new French oak barrels for 15 months of barrel aging on primary lees.

TASTING NOTES

Dark berry fruit, a lift from ripe cherries, and an earthy, savory spice profile that feels both expressive and composed. Aromas of tea leaves, fruit leather, tilled earth, and cedar lead into a silky, energetic palate where the wine is light on its feet despite its depth, with the finest of tannins carrying through a gentle and lasting finish. It’s an ideal choice for a relaxed dinner with close friends: great food, an open bottle, and the kind of night where no one wants to be the first to leave.



APPELLATION
Sonoma Coast

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 48% new oak

ALCOHOL
13.1%

PH / T.A.
3.45 / 6.80 gm/L

PRODUCTION
389 cases

BOTTLING DATE
February 2024

RETAIL PRICE
\$85.00



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