

GARY FARRELL

VINEYARDS & WINERY

2023 Rochioli Vineyard Chardonnay Russian River Valley

VINEYARDS & VINTAGE NOTES

Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Most of the Chardonnay blocks are located at the far eastern edge of the estate, just off the meandering Russian River, where the vines literally soak up the remarkable terroir of the estate.

The partnership between Gary Farrell Winery and the Rochioli Vineyard began more than 40 years ago with a simple handshake and has become a fundamental part of our story here in the Russian River Valley.

2023 was a very long, cool growing season, resulting in our latest start and finish to harvest on record. The extended hang time at lower temperatures provided gorgeous fruit with stunning flavors, structure, and complexity for another vintage of beautiful wines.

WINEMAKING NOTES

The grapes were hand-harvested, then carefully sorted and whole-cluster pressed using a gentle press program. After pressing, the juice was allowed to cold-settle overnight before inoculating with Montrachet yeast, then transferring to 30% new and 70% one to three-year-old neutral French Oak barrels for fermentation and aging. After 10 months of aging, each barrel was carefully evaluated, and the most elegantly structured wines were selected for this beautiful single vineyard wine.

TASTING NOTES

Rochioli Vineyard's hallmark balance of richness and precision is on full display, offering an inviting aromatic profile layered with Meyer lemon zest, beeswax and crème fraîche. On the palate, a medium bodied, silky texture carries flavors of crisp green apple, grapefruit pith, and subtle pastry tones, lifted by vibrant freshness. Poised and expressive now, with the structure and energy to evolve beautifully, this is a classic, age-worthy expression of Rochioli Chardonnay.



APPELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
10 months, 30% new
French oak

ALCOHOL
13.9%

PH / T.A.
3.25 / 6.90 gm/L

PRODUCTION
610 cases

BOTTLING DATE
July 2024

RETAIL PRICE
\$75.00



garyfarrellwinery.com

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