

GARY FARRELL

VINEYARDS & WINERY

2023 Rochioli Vineyard Cuvée D'Oeuf Chardonnay Russian River Valley

VINEYARDS & VINTAGE NOTES

Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. with the vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils 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 majority of this blend comes from the Mid-40s Block, a field selection planted in 1993, located near the River Block.

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 harvested in the cool morning hours at ~23° Brix. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After a 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 chilled to 45°F in tank and allowed to settle for 24 hours before transferring to our concrete, egg-shaped tank for fermentation and subsequent aging. The wine was aged 10 months on primary lees in the concrete tank, where it developed its rich, vibrant, mineral driven character, and racked once just prior to bottling. The wine was racked off the primary lees only once, just before bottling.

TASTING NOTES

This limited release Chardonnay presents a more lifted, mineral-driven expression of Rochioli fruit, opening with aromas of lemon zest, wet stone, beeswax, and delicate wildflowers. A subtle saline edge adds intrigue, evoking a sense of freshness and precision. On the palate, a creamy texture unfolds with notes of finger lime, kumquat pith, and citrus oil, balanced by vibrant, mouthwatering acidity. Leaner and more focused in style, the wine finishes clean and persistent. It's no wonder that this wine is not only a stand-out in our portfolio, but a year-after-year crowd pleaser to boot!



APPELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
10 months in concrete

ALCOHOL
13.0%

PH / T.A.
3.29 / 6.20 gm/L

PRODUCTION
188 cases

BOTTLING DATE
July 2024

RETAIL PRICE
\$65.00



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