

GARY FARRELL

VINEYARDS & WINERY

2023 ROCHIOLI VINEYARD SAUVIGNON BLANC RUSSIAN RIVER VALLEY

Vineyards

About five miles from our winery up the gently winding Westside Road, the 162-acre Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing highest quality wine grapes along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. We began working with Sauvignon Blanc from the famed Rochioli Vineyard in 2019. This iconic family-owned winery has produced amazing quality old vine Sauvignon Blanc for many years so we are honored to continue working with the fruit. This particular section of the vineyard was planted in 2001 to the rare ENTAV clone 376, known to produce moderate yields with tremendous varietal character, aromatic intensity, body and excellent acidity. This clone was selected by Joe Rochioli, Jr. as a beautiful counterpoint to the original old vines on the estate that were planted 1959.

Vintage

2023 was a very long, cool growing season as compared to the past decade. The year started off with a cool, wet winter that pushed into late March, with very cold nights that continued into April. The grapevines stayed relatively dormant until we started to see some budbreak in late March/early April, almost a month later than usual. Cool, but sunny weather in April and May led to a healthy onset of bloom in early June. Summer temperatures were cooler than average, continuing the season's slow phenological development. Fruit set was great in most vineyards, giving us a glimpse of potential for excellent fruit yields. Veraison began in July and continued slowly for 3-4 weeks into early August. Cool, sunny weather continued through the month of September, allowing us to harvest slowly for several weeks, but a short heat spell arrived around October 3rd, pushing the last grapes to maturity. We picked our first grapes on September 5th, and finished on October 14th, our latest start and finish to harvest on record. The extended hang time provided gorgeous fruit, with stunning flavors, structure and complexity.

Winemaking

This tiny 3-ton section of vines was picked at ~22° Brix, then the grapes were hand sorted and whole cluster pressed using a gentle pressing program that gently extracts solids to enhance body and intensity during fermentation. The juice was mostly tank fermented at a very cool temperature in order to capture freshness, varietal character and aromatic intensity, but a small amount was partially fermented in neutral oak barrels in order to build richness and texture. When the barrels neared end of fermentation, the must was again combined with the must in the stainless-steel tank where it was left on primary lees until it was time to prepare the wine for bottling.

Tasting Notes

This vibrant Sauvignon Blanc from the iconic Rochioli Vineyard possesses an enormous amount of verve that presents itself from the first whiff all the way through to the finish. Initially, lemon blossom, grapefruit, guajillo pepper and lychee emanate from the glass, followed by glimmers of Calamansi lime and fenugreek leaves. Classic varietal characteristics of passionflower, lemongrass, pickled ginger, galangal and verbena ooze onto the palate, with a hint of savory, fresh snap peas underneath. Medium bodied with snappy acidity, a light oily texture and chalkiness that coats the palate in a lingering, juicy finish.

Appellation

Russian River Valley

Composition

100% Sauvignon Blanc

Fermentation & Aging

75% stainless steel fermented;
25% fermented in neutral French
oak barrels, then combined and
aged 4 months in stainless steel

Alcohol

13.1%

pH / T.A.

3.14 / 6.9 gm/L

Production

148 Cases

Bottling Date

February 22, 2024

Release Date

May 2024

Retail Price

\$40