

GARY FARRELL

VINEYARDS & WINERY

2023 RUSSIAN RIVER SELECTION ROSÉ OF PINOT NOIR RUSSIAN RIVER VALLEY

Vineyards

The Wat Vineyard is located just off Bodega Highway in Sebastopol, in one of the coolest parts of the Green Valley sub-appellation of the Russian River AVA. About 18.5 miles southwest of the winery and 12 miles east of the Pacific Coast. The vines we work with are all UCD clone 37 on 101-14 rootstock. The Goldridge series soil is a fine sandy loam that provides excellent drainage and low soil fertility, while the coastal fog intrusions provide a cooling effect after moderately warm, sunny days.

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

The grapes were harvested on October 6th at ~23° Brix. The grapes that were delivered to the winery were packed with vibrant, crisp, varietally expressive characteristics. As soon as the cold fruit arrived early that morning, we transferred the whole Pinot Noir clusters to the press, and used a gentle modified Champagne program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring 25% of the blend to neutral oak barrels for partial fermentation, in order to build richness and texture. The remainder of the blend was fermented in stainless steel. When the barrels neared end of fermentation, their contents were combined with the remaining must in tank, where the mixture remained through the completion of fermentation, and then aged on primary lees.

Tasting Notes

A beautiful bouquet of vibrant aromas suggests Kumquat, pomelo, white peach, rosehip, wild clover and a hint of dandelion. Light, supple tannins and succulent acidity create a perfect canvas for the mouthwatering array of flavors that unfold into sun-kissed raspberry, clementine, red cassis, marigold and honeysuckle. Although approachable in its youth, this rosé could easily age for a few years, so drink a bottle now and hold a couple for the future.

Appellation

Russian River Valley

Composition

100% Pinot Noir

Fermentation & Aging

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

Alcohol

13.9%

pH / T.A.

3.24 / 7.7 gm/L

Production

315 Cases

Bottling Date

February 22, 2024

Release Date

May 2024

Retail Price

\$45