

GARY FARRELL

VINEYARDS & WINERY

2019 BACIGALUPI VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

Vineyard

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road, in the heart of the Russian River Valley. In 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. The oldest vines that remain on the property were planted in 1967 on St. George rootstock and are a mix of head trained and cordon-trained vines. This historic block is one of the main components of our Bacigalupi Chardonnay blend.

Vintage

After record-breaking rainfall in late February, causing major flooding in the areas surrounding the Russian River, a relatively cool spring followed, delaying bud break into mid to late March. The delayed onset and cool temperatures would predict the beginning of harvest at a more typical date, compared to a few past vintages. The month of May brought more heavy rains. Thankfully, the cold temperatures and delayed start of bud break meant that bloom was later as well, and only a few vineyards had started to produce flowers, so damage to the crop was minimal. Summer temperatures were perfect and mild. By June, growers began to see that a big crop was forming. Come July, veraison was under way and growers had to drop lots of unevenly ripening clusters on several occasions. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

Winemaking

The grapes were harvested at ~23.5° Brix in the cool morning hours to preserve freshness and fruit integrity, then hand sorted and whole cluster pressed using a gentle, modified Champagne press program tailored specifically to the qualities of the fruit. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before inoculating with BRG "Burgundy" yeast. The resulting juice was left in tank to cold-settle overnight before transferring to 30% new and 70% one to three-year-old neutral French Oak Barrels (light toast Dargaud Jaegle & Tonnellerie O) and 500-litre a French Oak Puncheon (light toast Dargaud Jaegle) for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in July. The wines were racked off the primary lees only once, just before bottling.

Tasting Notes

Delicate aromas of perfume and apple blossom interact with layers of toasted almonds and hints of cedar. Medium bodied, flavors of white peaches, pears, and golden apple coat the palate. Exceptionally well balanced and silky from beginning to end, this offering is a classic expression of the iconic Bacigalupi vineyard.

Appellation

Russian River Valley

Vineyards

Bacigalupi Vineyard

Composition

100% Chardonnay

Fermentation & Aging

10 months in 30% new
French oak

Alcohol

13.9%

pH / T.A.

3.22 / 5.60 gm/L

Production

343 Cases

Bottling Date

July 15, 2020