



GARY FARRELL

VINEYARDS & WINERY

2019 BACIGALUPI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Vineyards

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road in the heart of Russian River Valley. And, 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. Our Pinot Noir grapes for the 2019 release came from one of the newer vineyards called Frost Ranch, located just across the road from the original plantings. The ranch was purchased by the Bacigalupi family in 1993 and Block 9 is planted entirely to Wente selection Pinot Noir, which produces a classically elegant Russian River Pinot Noir.

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

Grapes were harvested in the cool morning hours at 23.9° Brix, then brought directly to the winery. After carefully hand sorting, 80% of the fruit was gently destemmed, then transferred to a small, open top tank with a cooling jacket. At that point, 20% of the hand selected bunches were added to the top of the tank as whole clusters, and the fruit was chilled to 45°F to cold soak for 7 days before fermentation was started. During fermentation, the cap was punched down 2-3 times per day, with an occasional, gentle juice pump-over through a screen, only as needed to cool the fermentation and give the yeast a boost of oxygen. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for 12 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation, and racked into French oak barrels (light toast Ana Selection, Dargaud & Jaegle and Tonnellerie O) for 15 months of aging on primary lees.

Tasting Notes

This delicious, unfiltered Pinot Noir has a beautiful bright garnet color that is suggestive of the tasty red fruit flavors in the glass. Vibrant aromas of hibiscus, raspberry and cherry coulis make the mouth water, while a touch of dried sage offers hints of complexity and earthiness. A montage of flavors unfurl on the palate with essence of homemade cranberry sauce, Bing cherry, juicy loganberry, Kukicha twig tea and rosehip. The texture is rich, creamy and leesy, with tangy acidity and silky tannins that create a long, mouth coating finish.

Appellation

Russian River Valley

Vineyards

Bacigalupi Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

14.2%

pH / T.A.

3.43/6.6 gm/L

Production

587 Cases

Bottling Date

January 26, 2021

Release Date

February 2023

Retail Price

\$65