

GARY FARRELL

VINEYARDS & WINERY

2019 Gap's Crown Vineyard Pinot Noir Petaluma Gap

VINEYARDS & VINTAGE NOTES

This picturesque vineyard has quickly risen to the top echelon of Sonoma County Vineyards and is highly sought after by winemakers all over California. First planted in 2002, Gap's Crown includes 106 acres of Pinot Noir and 32 acres of Chardonnay where the climate is highly influenced by the effects of the coastal fog from the Pacific Ocean. Spanning the foothills of Sonoma Mountain, the vineyard offers a variety of soil types at elevations of 300 to 800 feet above sea level, with steep hillsides to promote natural airflow and soil drainage. Steep slopes and rocky soils create vine stress that yields rich, concentrated, structured wines. Our Gap's Crown Pinot Noir is a blend of clones 777 and 667. After record-breaking rainfall in late February, a relatively cool spring followed. The month of May brought more heavy rains but summer temperatures were perfect and mild and growers began to see that a big crop was forming. Despite the quantity of clusters per vine, thanks to judicious crop-thinning and canopy management, the flavor, concentration, and tannin levels were quite excellent for another exquisite vintage.

WINEMAKING NOTES

Grapes were harvested in the cool morning hours then brought to the winery. After a careful hand sorting, ~60% of the fruit was gently de-stemmed, then transferred to small, open-top tanks and 40% of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 5 days before fermentation was started. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids were allowed to sit in tank for 10-15 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 40% new French oak barrels (light toast François Frères, Tonnellerie O, & Ana Selection) for 15 months of barrel aging on primary lees.

TASTING NOTES

Presenting notes of raspberry, pomegranate, and dried strawberries, this offering is a classic expression of wines from the Petaluma Gap. Rustic hints of a cool, redwood forest lend an air of intrigue and complexity. Exceptionally well-integrated tannins provide structure and counterpoint to the lush fruit impression, contributing to a silky, lingering finish.



APPELLATION
Petaluma Gap

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
13.9%

PH / T.A.
3.24 / 7.0 gm/L

PRODUCTION
583 cases

BOTTLING DATE
January 2021



garyfarrellwinery.com

10701 Westside Road | Healdsburg, CA | 95448 | 707-473-2900