

GARY FARRELL

VINEYARDS & WINERY

2019 HALLBERG VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Vineyards

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley sub-appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. This blend is a composition of many of the best blocks on this cool, foggy vineyard site, which include clones 667, 777, 828, Pommard and a mysterious "suitcase" selection.

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 ~23-24° Brix, then brought directly to the winery. After carefully hand sorting, ~63% of the fruit was gently destemmed, then transferred to four small, open top tanks with cooling jackets. At that point, ~37% of the hand selected bunches were added to the top of the tanks 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 10-14 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, Francois Freres & Tonnellerie O) for 15 months of aging on primary lees.

Tasting Notes

This stunning Hallberg exudes cool climate Pinot Noir aromatics of Mullberry, Bay Laurel, Fennel, Satsuma zest and fresh cedar. The palate opens with vibrant flavors of Bing cherry compote, cassis and Hibiscus, followed by earthy tamarind and Oolong tea. The finish is velvety and seductive, yet tangy, with ample acidity to offer years of age in the bottle. A beautiful example of dry farmed Pinot Noir from a cool Coastal climate.

Appellation

Russian River Valley

Vineyards

Hallberg Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

14.1%

pH / T.A.

3.29 / 6.9 gm/L

Production

1094 Cases

Bottling Date

January 27, 2021

Release Date

May, 2023

Retail Price

\$60