

GARY FARRELL

VINEYARDS & WINERY

2019 LANCEL CREEK VINEYARD PINOT NOIR SONOMA COAST

Vineyards

The Lancel Creek Vineyard is located in the cool climate West Sonoma Coast area, just a mile north of the tiny town called Occidental. The climate here, just a few miles from the Pacific Ocean, is extremely marine-influenced, with plenty of dense fog from nighttime until late morning, and temperatures ranging from mid 40s to mid 80 degrees Fahrenheit. In other words, this site provides ideal Pinot Noir growing conditions. The combination of cool ocean air and the warm afternoon sunshine produces truly coastal wines with incredible balance, opulence and, most importantly, a beautiful sense of place. This blend is composed of Calera, clone 777 and Pommard.

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 24° Brix, then brought directly to the winery. After carefully hand sorting, 73% of the fruit was gently destemmed, then transferred to a small, open top tank with a cooling jacket. At that point, 27% 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 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) for 15 months of aging on primary lees.

Tasting Notes

Deliciously captivating aromas of black cherry, red current, pink peppercorn and sweet tobacco emanate from the glass. An intense pop of concentrated, succulent flavor unfolds on the palate, suggesting fennel, clove, black raspberry, huckleberry, dark chocolate, blood orange and a hint of plum skin. The texture is rich, silky and palate-coating, with a perfect balance of powerful fruit concentration, brisk acidity and bountiful fine-grained tannins that build into a snappy, persistent and absolutely addictive finish.

Appellation

Sonoma Coast

Vineyards

Lancel Creek Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

14.3%

pH / T.A.

3.36 / 7.3 gm/L

Production

438 Cases

Bottling Date

January 26, 2021

Release Date

May 2023

Retail Price

\$65