



GARY FARRELL

VINEYARDS & WINERY

2019 MARTAELLA VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

Vineyard

Martaella Vineyard is located in the heart of Russian River Valley in an area known as Laguna de Santa Rosa. The 58-acre property was initially planted in 2005 before being expanded in 2008, and currently has 42 acres of Pinot Noir and Chardonnay. The climate in this beautiful neighborhood of the Russian River Valley is heavily influenced by the intrusion of fog from the Pacific Ocean, which cools the region down by as much as 40 degrees. The vineyard was planted with a very high vine density, similar to the way vines are planted in Burgundy, France. High density planting yields smaller berries, smaller clusters and better overall concentration and balance. Four heirloom selections of Chardonnay were planted to express the uniqueness of the site and the beauty of the varietal. The Montrachet selection produces small clusters with incredible concentration and intensity.

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 ~22° Brix in the cool morning hours to preserve freshness and fruit integrity, then hand sorted and whole cluster pressed using a gentle, gentle 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 Bourgoblanc 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 Francois Freres & Tonnellerie O) and a 500-litre French Oak Puncheon (light toast DAMY) for fermentation and aging, where it remained for 9 months on its primary lees until it was time to bottle in June. The wines were racked off the primary lees only once, just before bottling.

Tasting Notes

A polished pale golden color, this Martaella Chardonnay expresses an incredible sense of place, with a generous bounty of vibrant aromas, including fennel, fresh Meyer lemon, acacia, roasted Marcona almonds and a hint of flintiness. Medium-full bodied and provocative, with an oily texture and savory flavors of honey, Chamomile tea, hazelnut and licorice. Finishes bright and zesty, with a mineral quality that lingers on the palate.

Appellation

Russian River Valley

Vineyards

Benovia – Martaella Vineyard

Composition

100% Chardonnay

Fermentation & Aging

9 months in 30% new
French oak

Alcohol

13.2%

pH / T.A.

3.10/ 6.60 gm/L

Production

249 Cases

Bottling Date

June 11, 2020

Release Date

September 2022

Retail Price

\$60