



GARY FARRELL

VINEYARDS & WINERY

2019 MARTAELLA VINEYARD PINOT NOIR 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. The vineyard is host to nine different Pinot Noir clones and heirloom selections, providing an exceptional opportunity for vineyard diversity. This blend is made up of three heirloom selections, including Calera, Mt. Eden and Swan.

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 morning hours then brought to the winery. After hand sorting, some of the grapes were de-stemmed, then transferred to open-top tanks while a small percentage of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids sat in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop 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 and medium toast François Frères, Ana Selection, Remond and Tonnellerie O) for 15 months of barrel aging on primary lees.

Tasting Notes

Lush and inviting, the 2019 Martaella offering abounds in captivating aromas of blueberry pie, cherry cola, and cassis. Hints of wild violets, Darjeeling tea, and allspice invite further exploration. Intensely concentrated upon entry, rustic tannins coat the mid-palate, but are quickly resolved by the amazing depth of flavor and power that this wine delivers year after year.

Appellation

Russian River Valley

Vineyards

Martaella Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak puncheons

Alcohol

13.7%

pH / T.A.

3.30/ 6.80 gm/L

Production

601 Cases

Bottling Date

January 25, 2021

Release Date

September 2022