

GARY FARRELL

VINEYARDS & WINERY

2019 Rochioli-Allen Vineyards Chardonnay Russian River Valley

VINEYARDS & VINTAGE NOTES

The grapes for this outstanding Chardonnay come from two different blocks within the Allen Vineyard, planted just to the south of the Rochioli Vineyard. The diverse soil types and unique microclimates of this site provides ideal conditions for Chardonnay. Each clone and field selection were chosen to take advantage of specific soil type, elevation and exposure to the sun, generating wines that are vibrant and powerful, yet delicate and balanced. Some of the oldest vines have been nurtured by three generations of the Rochioli family. This blend is composed of clones 15 and 76 from two blocks at the Allen Vineyard. 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

The grapes were harvested at ~23° Brix in the cool morning hours to preserve freshness and fruit integrity, then hand sorted and whole cluster pressed using a gentle, modified Champagne 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 Montrachet 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) 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

Beautifully layered aromas flirt with Old World restraint and New World vibrance, exhibiting hints of white flowers, Jasmine tea, lemon rind and fleshy white peach. The ripe, yet mineral-driven palate possesses excellent depth, opulence and persistence, exuding flavors of toasted hazelnut, exotic spices, honey and matchstick. Bright acidity and lots of dry extract yield a full-bodied, satiny, chiseled wine that is built to age.



APELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
9 months, 30% new French oak

ALCOHOL
14.1%

PH / T.A.
3.21 / 5.70 gm/L

PRODUCTION
408 cases

BOTTLING DATE
June 2020



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