



GARY FARRELL

VINEYARDS & WINERY

2019 ROCHIOLI VINEYARD—OAK PUNCHEON FERMENTED CHARDONNAY RUSSIAN RIVER VALLEY

Vineyards

Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Most of the Chardonnay blocks are located at the far eastern edge of the estate, just off the meandering Russian River, where the vines literally soak up the remarkable terroir of the estate. The majority of this blend comes from the River Block clone 5, planted in 1989. The balance comes from the Mid-40s Block, a field selection planted in 1993. The partnership between Gary Farrell Winery and the Rochioli Vineyard began more than 30 years ago with a simple handshake, and has become a fundamental part of our story here in the Russian River Valley.

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 22-23° Brix in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a gentle press program tailored specifically to the qualities of the vineyard. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before inoculating with Montrachet yeast. The juice was then transferred to 500-liter French oak puncheons with just the right amount of light, fluffy, creamy lees for a healthy fermentation. Oak puncheons add subtle structure and aromatics, and polish the finished wine without dominating its expression of terroir, which is why we select these for some of our very best vineyard designated Chardonnays. After a 9-month aging period, we were so inspired by the unique profile of the finished wine in two particular puncheons – one new and one neutral – that we decided to bottle the wine separately from the larger Rochioli Vineyards Chardonnay, under our special Inspiration Series designated with our black label.

Tasting Notes

This special bottling from the Rochioli vineyard abounds in aromas of toasted almonds, citrus blossoms, and baking spices. Hints of cedar, vanilla bean, salted caramel, and freshly baked pie crust add further intrigue. Hand selected French oak puncheons provide ample structure and length, while integrating beautifully with flavors of crisp green apples and Meyer lemon zest.

Appellation

Russian River Valley

Vineyards

Rochioli Vineyard

Composition

100% Chardonnay

Fermentation & Aging

9 months in 50% new
French oak puncheons

Alcohol

13.8%

pH / T.A.

3.18 / 6.8 gm/L

Production

51 Cases

Bottling Date

June 10, 2020

Release Date

June 2022

Retail Price

\$75