



GARY FARRELL

VINEYARDS & WINERY

2019 ROCHIOLI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Vineyard

About five miles from our winery up the gently winding Westside Road, the 162-acre 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. Of the 128 planted acres on the Rochioli Vineyard, half is planted to various clones of Pinot Noir. This release brings together several stand-out blocks on the property, including three planted in 1974, 1995 and 2000, where some of the vines come from cuttings taken from the original "mother" block planted in 1968. At a time when Pinot Noir was virtually unknown here in the Russian River Valley, Joe Rochioli Jr. was ahead of his time in selecting the Pommard clone for these initial plantings.

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 at the historic Rochioli vineyard in the cool morning hours at ~23.5° Brix, then brought directly to the winery. After carefully hand sorting, 82% of the fruit was gently destemmed, then transferred to a small, open-top tank with a cooling jacket. At that point, 18% 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 12 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 and Tonnellerie O) for 15 months of aging on primary lees.

Tasting Notes

This spectacular example of the famed Rochioli Vineyard offers a bounty of aromas hinting at succulent Bing cherry, tamarind chutney, coriander and sweet pipe tobacco. A complex and exuberant palate boasts flavors of juicy, ripe red berries, blood orange, Darjeeling tea and fresh cedar, with a hint of miso broth on the finish. Power-packed and built to last, with substantial tannins and striking acidity. This one is a gem that can be savored now or in a decade.

Appellation

Russian River Valley

Vineyards

Rochioli Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak puncheons

Alcohol

14.1%

pH / T.A.

3.28 / 7.10 gm/L

Production

426 Cases

Bottling Date

January 27, 2021

Release Date

September 2022

Retail Price

\$85