

# GARY FARRELL

VINEYARDS & WINERY

## 2019 ROCHIOLI VINEYARD SAUVIGNON BLANC RUSSIAN RIVER VALLEY

### VINEYARDS

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 highest quality wine grapes along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. This is our first time working with Sauvignon Blanc from the famed Rochioli Vineyard. This iconic family-owned winery has produced amazing quality old vine Sauvignon Blanc for many years and they have never sold any prior to this year. We are very fortunate to have a trusting relationship with them so when they offered us a small amount, we jumped on the idea. This particular section of the vineyard was planted in 2001 to the rare ENTAV clone 376, known to produce moderate yields with tremendous varietal character, aromatic intensity, body and excellent acidity. This clone was selected by Joe Rochioli, Jr. as a beautiful counterpoint to the original old vines on the estate that were planted 1959.

### 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 unevenly ripening clusters on several occasions. By the middle of August, the Sauvignon Blanc clusters were a beautiful greenish-yellow hue. Everything was perfectly in balance.

### WINEMAKING

This tiny 3-ton section of vines was picked on September 15th at 22.6 Brix. The grapes were hand sorted, then whole cluster pressed using a modified Champagne pressing program that gently extracts solids to enhance body and intensity during fermentation. The juice was mostly tank fermented at a very cool temperature in order to capture freshness, varietal character and aromatic intensity, but a small amount was partially fermented in neutral oak barrels in order to build richness and texture. When the barrels neared end of fermentation, the must was again combined with the must in the stainless steel tank where it was left on primary lees until it was time to prepare the wine for bottling.

### TASTING NOTES

Pale straw yellow in color, with aromas of passion fruit, grapefruit, lime zest and lychee. The wine is poised with excellent minerality, freshness and depth, exuding flavors of aromatic herbs such as thyme and marjoram, combined with citrus peel, green apple and guava. The body is agile, performing a balancing act between succulent and austere, with crisp acidity that lends to a superbly long and piercing, yet lush finish.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Rochioli Vineyard

#### COMPOSITION

100% Sauvignon Blanc

#### FERMENTATION & AGING

Fermented & aged in stainless steel; 80% stainless/20% neutral French oak barrel fermented

#### ALCOHOL

13.5%

#### pH / T.A.

3.11 / 7.0 gm/L

#### PRODUCTION

170 Cases

#### BOTTLING DATE

January 29, 2020

#### RELEASE DATE

May 2020

#### RETAIL PRICE

\$36