

GARY FARRELL

VINEYARDS & WINERY

2019 RUSSIAN RIVER SELECTION PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Our Russian River Selection bottlings are quintessential Russian River Valley wines blended from some of the region's top vineyards, taking advantage of varied climates and unique site characteristics. The Rochioli and Bacigalupi vineyards are located in the Middle Reach subdivision, where close proximity to the river awards foggy mornings, warm and sunny days, and cool nights – the perfect balance that characterizes the Russian River Valley. The Toboni and Nonella vineyards are located in the Santa Rosa Plain, a distinctly cooler and foggy sub-region, and the Hallberg and Dutton sites within the Green Valley sub-appellation exhibit even more extreme and cooler conditions. A beautiful expression of the varietal and of the appellation's unique terroir, this Pinot Noir blend captures the richness, purity and elegance that are Gary Farrell Winery's trademarks.

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 cool morning hours then brought to the winery. After a careful hand sorting, some of the grapes were gently de-stemmed, then transferred to small, open-top tanks while a small percentage of the fruit was added later as whole clusters. The juice for each tank was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation was started. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids were allowed to sit in tank for 7-10 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 35% new French oak barrels (light toast François Frères, Ana Selection, Remond and Tonnellerie O) for 10 months of barrel aging on primary lees.

TASTING NOTES

Raspberries, red currant and strawberry conserve dominate the nose with underlying tones of tobacco and forest floor. Hints of cola, summer jasmine, honeysuckle, and rose petals further the intrigue. The palate presents a striking brightness and purity, coupled with a generous mouthfeel that delivers flavors of fresh cherries, garden herbs, and sweet baking spice.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Hallberg, Rochioli, Toboni, Martaella, Bacigalupi, Nonella, Pratt-Lakeview

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

10 months in 30% new French oak

ALCOHOL

13.9%

pH / T.A.

3.34/6.60 gm/L

PRODUCTION

7,502 Cases

BOTTLING DATE

July 15, 2020

RELEASE DATE

October 2021

SUGGESTED RETAIL PRICE

\$45