

GARY FARRELL

VINEYARDS & WINERY

2019 TERRA DE PROMISSIO VINEYARD PINOT NOIR PETALUMA GAP

Vineyards

Terra de Promissio, meaning the “Land of Promise”, is one of California’s most recognized and sought-after vineyards. Developed and managed by Charles and Diana Karren, this stunning plot of vineyard land is now planted to 50 acres of Pinot Noir vines. The first 32 acres were planted in 2002 to Dijon Clones 115 and 777. In 2012 and 2013, the remaining 18 acres were planted to clone 943, Swan 97 and Calera. The soil, southwest sun exposure, elevation, rolling hills and vine density, combined with the fog and wind from the Petaluma Wind Gap and Pacific Ocean, allow the grapes to mature slowly, yielding extended hang time and optimum ripeness. These ideal conditions result in intense flavors, ample tannin structure and nearly perfect natural acidity. We work with two clones from this site: Swan clone 97 is known to produce bright and rich Pinot Noir, lighter in color than many other clones, with intense aromatics and an elegant, earthy character; clone 943 produces notoriously small, power-packed clusters and berries that add structure and concentration to the finished wine.

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 ~22.9° Brix in the early morning hours then brought to the winery. After hand sorting, 65% of the grapes were de-stemmed, then transferred to open-top tanks, while 35% of the fruit was added on top as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day, with an occasional juice pump over through a screen. After fermentation, the new wine and its solids sat in tank for 10 days of extended maceration, a period during which the tannins soften, and the primary fermentation esters develop complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation and racked into 40% new French oak barrels (light toast Ana Selection, François Frères and Tonnellerie O) for 15 months of barrel aging on primary lees.

Tasting Notes

The Terra de Promissio vineyard consistently produces wines that offer a pure expression of place, with delicate, earthy aromas that captivate the senses. The nose suggests wild berries, sweet pipe tobacco, rose hip, bergamot and dried herbs. Seductive flavors of dark cherry elixir, tamarind, blood orange and Oolong tea coalesce on the palate with polished tannins and mouth-watering acidity. The finish is savory and persistent, with an enticing minerality at its core.

Appellation

Petaluma Gap

Vineyards

Terra de Promissio Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new
French oak

Alcohol

13.5%

pH / T.A.

3.38 / 6.8 gm/L

Production

541 Cases

Bottling Date

January 25, 2021

Release Date

September 2023

Retail Price

\$75