



GARY FARRELL

VINEYARDS & WINERY

2019 TOBONI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Vineyard

The Toboni Oakwild Ranch vineyard is located in the Santa Rosa Plain, just south of the winery. Each morning, the vineyard is bathed in fog that rises off the river and cools the vines, while sunny, warm days and breezy afternoons tend to heighten the intensity and complexity of the fruit flavor. Planted in 2001 to clones 115, 667, 777 and Pommard, all on 101-14 rootstock, the Toboni's have painstakingly matched soils and climate with optimal rootstock and clonal selections every step of the way. The soil is clay loam with some mineral and gravel composites. With a winegrowing triple threat of cool fog, sunny afternoons and excellent farming practices, this vineyard produces gorgeous wines with intense, complex earthy and spicy aromas, along with refined, ripe cherry, plum, cranberry and cola flavors.

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 40% new French oak barrels (light toast François Frères, Ana Selection, and Tonnellerie O) for 10 months of barrel aging on primary lees.

Tasting Notes

Generous layers of wild strawberries, dark cherries, and an essence of blackberry jam emanates gracefully from the glass. Rustic undertones of black tea, cedar, pine, and saddle leather compliment the dominant fruit profile. A refreshingly bright entry provides balance, while firm, yet silky tannins persist all the way from mid-palate to a resounding finish.

Appellation

Russian River Valley

Vineyards

Toboni Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

10 months in 40% new
French oak

Alcohol

14.3%

pH / T.A.

3.33 / 6.90 gm/L

Production

629 Cases

Bottling Date

July 16, 2020

Release Date

September 2022

Retail Price

\$60