



## GARY FARRELL

VINEYARDS & WINERY

### 2020 BACIGALUPI VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

#### Vineyard

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road, in the heart of the Russian River Valley. In 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. The oldest vines that remain on the property were planted in 1967 on St. George rootstock and are a mix of head trained and cordon-trained vines. This historic block is one of the main components of our Bacigalupi Chardonnay blend.

#### Vintage

What an interesting year 2020 was around the world, and here in wine country as well. The growing season began with one of the driest winters in memory, and certainly the driest February in recorded history. The dry weather continued through the spring months and even into summer, leaving the vines with very little soil moisture to maintain a healthy canopy. Water stress can actually create beautifully concentrated wines, and that's precisely what we're observing. Budbreak and flowering began a couple of weeks ahead of the previous season, indicating an early onset of harvest. The summer weather was relatively mild, with very few heat spikes, so the vines soaked up the sun, producing a beautifully balanced crop with small to moderately sized clusters. Moving into late summer, veraison was early, but the weather and the crop were looking pretty close to ideal. In the middle of August, wildfires caused a number of interruptions and cut the harvest short by a great deal, but neither the winery nor the vineyards suffered damage.

#### Winemaking

The grapes were harvested at ~23.5° Brix in the cool morning hours to preserve freshness and fruit integrity, then hand sorted and whole cluster pressed using a gentle, modified Champagne press program tailored specifically to the qualities of the fruit. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before inoculating with Montrachet yeast. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 70% one to three-year-old neutral French Oak Barrels (light toast Dargaud Jaegle & Tonnellerie O) and 500-litre French Oak Puncheons (light toast Dargaud Jaegle) for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in July. The wines were racked off the primary lees only once, just before bottling.

#### Tasting Notes

Finesse and elegance are hallmarks of wines from the iconic Bacigalupi vineyard, and the 2020 offering is no exception. Inviting aromas of citrus blossom and lemon verbena lift gracefully from the glass, while subtle hints of honeysuckle and jasmine linger after the first swirl. Focused and remarkably pure upon entry, an abundance of minerality and mouthwatering acidity deliver an exceptionally balanced and long-lasting finish.

#### Appellation

Russian River Valley

#### Vineyards

Bacigalupi Vineyard

#### Composition

100% Chardonnay

#### Fermentation & Aging

10 months in 35% new  
French oak

#### Alcohol

13.8%

#### pH / T.A.

3.23/ 6.6 gm/L

#### Production

250 Cases

#### Bottling Date

July 22, 2021

#### Release Date

February 2023

#### Retail Price

\$60