

GARY FARRELL

VINEYARDS & WINERY

2020 HALLBERG VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

Vineyards

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley sub appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. This blend is a composition of many of the best blocks on this cool, foggy vineyard site, which include clones 667, 777, 828, Pommard and a mysterious "suitcase" selection.

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 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 close to ideal. In the middle of August, wildfires caused several interruptions and cut the harvest short by a great deal, but neither the winery nor the vineyards suffered damage.

Winemaking

Grapes were harvested in the cool morning hours and brought to the winery. After careful hand sorting, ~70% of the fruit was gently de-stemmed, then transferred to small, open-top tanks, and 30% of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for five 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 a tank for 10-15 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, Tonnellerie O, & Ana Selection) for 15 months of barrel aging on primary lees.

Tasting Notes

Concentrated aromas of bright red cherries, raspberries, and currants are balanced by an essence of dried strawberries and rose petals. Hints of bay laurel, fennel, and cloves are mingled with a complement of turned forest floor and fresh, wild mushrooms. Silky tannins gracefully interact with blood orange flavors and sweet cedar, leading to a vibrant, zesty finish.

Appellation

Russian River Valley

Vineyards

Hallberg Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

15 months in 40% new French oak

Alcohol

13.8%

pH / T.A.

3.30 / 6.8 gm/L

Production

414 Cases

Bottling Date

January 27, 2022

Release Date

May 2024

Retail Price

\$60