

GARY FARRELL

VINEYARDS & WINERY

2020 La Rinconada Vineyard Chardonnay Sta. Rita Hills

VINEYARDS & VINTAGE NOTES

Planted in 1997 by Richard Sanford and Michael Benedict, the La Rinconada Vineyard sits adjacent to their famous Sanford & Benedict Vineyard in the Sta. Rita Hills. The movement of ocean fog and cooling winds deep into the valley, and a unique soil profile, are specific to this growing region and key to the success of its expressive wines. Beginning as one of the driest growing seasons in memory, the summer weather was relatively mild, with very few heat spikes, so the vines soaked up the sun, producing a beautifully balanced crop. Water stress from lack of moisture in the soil encouraged the vines to create magnificent concentration in the grapes, and ripeness was pretty close to ideal at picking despite harvest being cut short by some unexpected acts of nature.

WINEMAKING NOTES

The grapes were harvested at 21.8-22° 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 30% new and 70% one to three-year old neutral French Oak Barrels (light toast Francois Freres) and a 500-litre French Oak Puncheon (light toast DAMY) for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in July, 2021. The wines were racked off the primary lees only once, just before bottling.

TASTING NOTES

The aromatic profile opens with a hint of flintiness, followed by crisp nectarine, apricot, almond paste and Chamomile. The palate is silky and fleshy, with an underlying chalkiness that adds texture and grip. Flavors of lemon cream, tangerine zest, panna cotta and honeysuckle intermingle on the palate with bright, juicy acidity that builds into a deliciously persistent finish.



APPELLATION
Sta. Rita Hills

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
10 months, 30% new
French oak

ALCOHOL
13.3%

PH / T.A.
3.25 / 6.60 gm/L

PRODUCTION
316 cases

BOTTLING DATE
July 2021

RELEASE DATE
Summer 2023



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