



GARY FARRELL

VINEYARDS & WINERY

2020 MARTAELLA VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

Vineyard

Martaella Vineyard is located in the heart of Russian River Valley in an area known as Laguna de Santa Rosa. The 58-acre property was initially planted in 2005 before being expanded in 2008, and currently has 42 acres of Pinot Noir and Chardonnay. The climate in this beautiful neighborhood of the Russian River Valley is heavily influenced by the intrusion of fog from the Pacific Ocean, which cools the region down by as much as 40 degrees. The vineyard was planted with a very high vine density, similar to the way vines are planted in Burgundy, France. High density planting yields smaller berries, smaller clusters and better overall concentration and balance. Four heirloom selections of Chardonnay were planted to express the uniqueness of the site and the beauty of the varietal. The Montrachet selection produces small clusters with incredible concentration and intensity.

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 cold-settle overnight before inoculating with Montrachet yeast, then transferring to 25% new and 75% one to three-year-old neutral 500-L French Oak Puncheons (long light toast Dargaud Jaegle & DAMY) 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

This gorgeous oak puncheon fermented Chardonnay is rich and vibrant, exuding aromas of stone fruit, lime peel, melon and citrus blossom. On the palate, flavors of lemon oil, honeysuckle, nectarine and pear tart accentuate the slightly crisp, yet equally unctuous texture. The finish is long, zesty and persistent, with clean, yet mouth-coating oiliness, moderate structure and mouthwatering acidity.

Appellation

Russian River Valley

Vineyards

Benovia – Martaella Vineyard

Composition

100% Chardonnay

Fermentation & Aging

10 months in 25% new French oak
Puncheons

Alcohol

14.1%

pH / T.A.

3.14 / 7.4 gm/L

Production

211 Cases

Bottling Date

July 22, 2021

Release Date

February 2023

Retail Price

\$60