

GARY FARRELL

VINEYARDS & WINERY

2020 Rochioli-Allen Vineyards Chardonnay Russian River Valley

VINEYARDS & VINTAGE NOTES

The grapes for this outstanding Chardonnay come from two different blocks within the Allen Vineyard, planted just to the south of the Rochioli Vineyard. Each clone and field selection were chosen to take advantage of specific soil type, elevation, and exposure to the sun, generating wines that are vibrant and powerful, yet delicate and balanced. Some of the oldest vines in the Allen Vineyard have been nurtured by three generations of the Rochioli family. 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 in the cool morning hours at ~22.8° Brix. A quick pass was made through our rows a few days prior to harvest in order to drop fruit that did not express the optimal flavor and concentration. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After a very careful hand-sorting, we combined all the fruit in the press, and used a gentle program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 65% one to three-year-old neutral French Oak Barrels and 500-litre French Oak Puncheons for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in June. The wines were racked off the primary lees only once, just before bottling.

TASTING NOTES

Aromas of citrus zest, dried flowers, and beeswax lift gracefully from the glass. Notes of honeysuckle, jasmine tea, and pear tart compliment the initial savory presentation. Flavors of pink lady apples and pineapple coat the palate, while a backbone of minerality lends precision and intrigue throughout the finish.



APPELLATION
Russian River Valley

COMPOSITION
100% Chardonnay

FERMENTATION & AGING
10 months, 35% new
French oak

ALCOHOL
13.3%

PH / T.A.
3.32 / 6.20 gm/L

PRODUCTION
404 cases

BOTTLING DATE
July 2021

RELEASE DATE
May 2023



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