

GARY FARRELL

VINEYARDS & WINERY

2020 ROCHIOLI VINEYARD CUVÉE D'OEUF CHARDONNAY RUSSIAN RIVER VALLEY

Vineyards

Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Most of the Chardonnay blocks are located at the far eastern edge of the estate, just off the meandering Russian River, where the vines literally soak up the remarkable terroir of the estate. The majority of this blend comes from the Mid-40s Block, a field selection planted in 1993, located near the River Block. The partnership between Gary Farrell Winery and the Rochioli Vineyard began more than 30 years ago with a simple handshake, and has become a fundamental part of our story here in the Russian River Valley.

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 in the cool morning hours at ~23° Brix. A quick pass was made through our rows a few days prior to harvest in order to drop fruit that didn't 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 our concrete egg-shaped tank for fermentation and aging, where it remained for 10 months on its primary lees until it was time to bottle in June. The wine was racked off the primary lees only once, just before bottling.

Tasting Notes

Opening with copious aromas of lemongrass, chamomile, honeysuckle and a bit of flint, this gorgeous and extremely limited release arouses the senses with opulence, richness and finesse. The taste buds are treated with a beautiful elixir of honeycomb, roasted Meyer lemon, sweet ginger, jackfruit and green mango, all unfolding upon an unctuous, yet tangy and mouthwatering foundation of vibrant acidity and palate-coating phenolics.

Appellation

Russian River Valley

Vineyards

Rochioli Vineyard

Composition

100% Chardonnay

Fermentation & Aging

10 months on primary lees in
80% concrete & 20% neutral
French Oak

Alcohol

14.1%

pH / T.A.

3.30 / 6.3 gm/L

Production

72 Cases

Bottling Date

July 22, 2021

Release Date

June 2023

Retail Price

\$80