

GARY FARRELL

VINEYARDS & WINERY

2020 WESTSIDE FARMS CHARDONNAY RUSSIAN RIVER VALLEY

Vineyards

Just four miles up Westside Road from our winery, the 40-acre Westside Farms vineyard sits along the banks of the winding Russian River. The Chardonnay grown here is a particular favorite of ours. The vines were planted in 1989 to Chardonnay Clone 4. With deep, river-deposited sandy loam soils, the cool evenings prolong the ripening process, yielding consistently elegant, intense fruit.

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. Bud-break 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° 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 Ana Selection & Cavin) and a 500-litre French Oak Puncheon (light toast Dargaud Jaegle) 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

Decadent aromas of ripe peaches, nectarines, and apple crisp fill the glass. Notes of white flowers and jasmine combine with layers of baking spices and vanilla custard. Full and lush upon first sip, the mouthfeel is balanced with flavors of lemon curd and oily citrus. The stunning range of flavors come together seamlessly and provide a Chardonnay that is a classic expression of the Russian River Valley.

Appellation

Russian River Valley

Vineyards

Westside Farms

Composition

100% Chardonnay

Fermentation & Aging

10 months in 30% new
French oak

Alcohol

13.5%

pH / T.A.

3.31 / 6.6 gm/L

Production

222 Cases

Bottling Date

January 22, 2021

Release Date

September 2023

Retail Price

\$55