

GARY FARRELL

VINEYARDS & WINERY

2021 BACIGALUPI VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

Vineyards

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road, in the heart of the Russian River Valley. In 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. The oldest vines that remain on the property were planted in 1967 on St. George rootstock and are a mix of head trained and cordon-trained vines. This historic block is one of the main components of our Bacigalupi Chardonnay blend.

Vintage

2021 was a spectacular vintage, especially considering the challenges of the past few years. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. This was a nice contrast to previous drought years when the crop was very small, and the wines were more muscular. In 2021, the clusters were medium in size and the berries were plump with a good number of seeds, excellent skin to juice ratio and beautiful acidity. The summer months gave us beautiful ripening weather with very few heat spikes, allowing the grapes to ripen evenly, while having time to develop lots of flavor. Veraison began in mid to late July, and the weather until harvest was perfectly moderate, yielding excellent hang time and world-class wines.

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 to settle for 24 hours before inoculating with Montrachet yeast. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 70% one to three year- old neutral French Oak Barrels (light toast Dargaud Jaegle & Tonnellerie O) and 500-litre French Oak Puncheons (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. The wines were racked off the primary lees only once, just before bottling.

Tasting Notes

Superbly balanced and focused upon entry, this wine presents an array of stone fruit flavors, lemon meringue pie, honey crisp apple, and zesty citrus. Aromas of pie crust, baking spices, vanilla, and cedar provide a compelling depth of aroma. Medium bodied and remarkably silky throughout, this offering is a classic expression of Bacigalupi Chardonnay.

Appellation

Russian River Valley

Vineyards

Bacigalupi Vineyard

Composition

100% Chardonnay

Fermentation & Aging

10 months in 35% new French oak

Alcohol

13.8%

pH / T.A.

3.35 / 6.4 gm/L

Production

326 Cases

Bottling Date

July 19, 2022

Release Date

May 2024

Retail Price

\$65