

GARY FARRELL

VINEYARDS & WINERY

2021 HALLBERG VINEYARD DIJON CLONES PINOT NOIR RUSSIAN RIVER VALLEY

Vineyards

Nestled in the Green Valley sub appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. Dijon clones selected for this blend come from three different blocks flanking the east and west sides of the Hallberg ranch. The 777 and 667 clones on the west side of the ranch contribute structure, spice and earthiness, while the 777 from the east side tends to offer dense, dark fruit flavors and lovely floral aromatics.

Vintage

2021 was a spectacular vintage. It was a drought year, so Mother Nature was responsible for trimming yields and producing a plentiful and beautifully balanced crop. 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

Grapes were harvested in the cool morning hours then brought to the winery. After careful hand sorting, some of the grapes were gently de-stemmed, then transferred to small, open-top tanks while a small percentage of the fruit was added later as whole clusters. The juice for each tank was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation started. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids were allowed to sit in tank for 7-10 days of extended maceration, a period during which the tannins soften, and the primary fermentation esters develop more complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation and racked into 40% new French oak barrels (light and medium toast François Frères, Ana Selection, Remond and Tonnellerie O) for 10 months of barrel aging on primary lees.

Tasting Notes

This perennial charmer expresses the bright red fruit of Dijon clones complemented by the earth and structure of Hallberg Vineyard. Summer strawberries and red plums dance with notes of cedar and dried mushrooms over forest floor and white peppercorn. Darker fruit and savory earth flavors are ensconced by silky tannins and lively acidity, reminding you of the charm this complex pinot will only gain over time.

Appellation

Russian River Valley

Vineyards

Hallberg Vineyard

Composition

100% Pinot Noir

Fermentation & Aging

10 months in 40% new
French oak

Alcohol

13.9%

pH / T.A.

3.41 / 6.9 gm/L

Production

438 Cases

Bottling Date

June 9, 2022

Release Date

September 2024

Retail Price

\$75