

GARY FARRELL

VINEYARDS & WINERY

2021 Lancel Creek Vineyard Pinot Noir Sonoma Coast

VINEYARDS & VINTAGE NOTES

The Lancel Creek Vineyard is located in the West Sonoma Coast area, just a mile north of the tiny town of Occidental. The climate here, just a few miles from the Pacific Ocean, is extremely marine-influenced, with plenty of dense fog from nighttime until late morning, and temperatures ranging from mid 40s to mid 80 degrees Fahrenheit. The combination of cool ocean air and warm afternoon sunshine produces truly coastal wines with incredible balance, opulence, and a beautiful sense of place. This blend is composed of Calera, clone 777 and Pommard. 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. The summer months gave us perfectly moderate ripening weather with very few heat spikes, allowing the grapes to ripen evenly while yielding excellent hang time to develop lots of flavor and produce world-class wines.

WINEMAKING NOTES

Grapes were harvested in the cool morning hours at 24° Brix, then brought directly to the winery. After carefully hand sorting, 73% of the fruit was gently destemmed, then transferred to a small, open top tank with a cooling jacket. At that point, 27% of the hand selected bunches were added to the top of the tank as whole clusters, and the fruit was chilled to 45°F to cold soak for 7 days before fermentation was started. During fermentation, the cap was punched down 2-3 times per day, with an occasional, gentle juice pump-over through a screen, only as needed to cool the fermentation and give the yeast a boost of oxygen. The newly fermented wine and its solids were allowed to sit in tank for 14 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 French oak barrels (light toast Ana Selection & Francois Freres) for 15 months of aging on primary lees

TASTING NOTES

The site specificity of this brisk coastal site is on display with enchanting wafts of cranberries and tart red fruits interwoven with threads of savory camphor and fresh thyme. A complex quilt of flavors unfurls on the succulent, silky palate, displaying layers of blood orange, grapefruit, black cherry, and cedar with mouthwatering acidity and fine, lingering tannins that build on the enduring finish of this showpiece Sonoma Coast Pinot Noir.



APPELLATION
Sonoma Coast

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
14.3%

PH / T.A.
3.24 / 7.30 gm/L

PRODUCTION
578 cases

BOTTLING DATE
February 2023

RELEASE DATE
February 2025

RETAIL PRICE
\$75.00



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