

GARY FARRELL

VINEYARDS & WINERY

2021 Martaella Vineyard Pinot Noir Russian River Valley

VINEYARDS & VINTAGE NOTES

Martaella Vineyard is located in the heart of Russian River Valley in an area known as Laguna de Santa Rosa. The 58-acre property was initially planted in 2005 before being expanded in 2008, and currently has 42 acres of Pinot Noir and Chardonnay. The climate is heavily influenced by the intrusion of fog from the Pacific Ocean, which cools the region down by as much as 40 degrees. The vineyard was planted with a very high vine density, similar to the way vines are planted in Burgundy, France. High density planting yields smaller berries, smaller clusters and better overall concentration and balance. The vineyard is host to nine different Pinot Noir clones and heirloom selections, providing an exceptional opportunity for vineyard diversity. 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 early morning hours then brought to the winery for hand sorting, where some of the grapes were de-stemmed, then transferred to open-top tanks while a small percentage of the fruit was added later as whole clusters. The juice was allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down with an occasional juice pump over. After fermentation, the new wine stayed in tank for 7-10 days of extended maceration to soften tannins and develop more complexity before being gently pressed off its solids and inoculated for malolactic fermentation and racked into 40% new French oak barrels for 15 months of barrel aging on primary lees.

TASTING NOTES

Bright, sensuous aromas of ripe red cherry and plums with a racy, almost seductive, seam of warm baking spices invite further exploration. The titillating combination of delicious red fruits and spices abound on the lush palate, embraced by lithe tannins and zesty acidity for complete sensory fulfillment, yet still youthful and hinting towards further delights to be found over the next several years.



APPELLATION
Russian River Valley

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
14.2%

PH / T.A.
3.34 / 6.80 gm/L

PRODUCTION
314 cases

BOTTLING DATE
February 2023

RELEASE DATE
September 2025

RETAIL PRICE
\$65.00



garyfarrellwinery.com

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