



GARY FARRELL

VINEYARDS & WINERY

2021 ROCHIOLI VINEYARD SAUVIGNON BLANC RUSSIAN RIVER VALLEY

Vineyards

About five miles from our winery up the gently winding Westside Road, the 162-acre Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing highest quality wine grapes along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. We began working with Sauvignon Blanc from the famed Rochioli Vineyard in 2019. This iconic family-owned winery has produced amazing quality old vine Sauvignon Blanc for many years so we are honored to continue working with the fruit. This particular section of the vineyard was planted in 2001 to the rare ENTAV clone 376, known to produce moderate yields with tremendous varietal character, aromatic intensity, body and excellent acidity. This clone was selected by Joe Rochioli, Jr. as a beautiful counterpoint to the original old vines on the estate that were planted 1959.

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 compared 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 from that point until harvest was perfectly moderate yielding excellent hang time and world class wines.

Winemaking

This tiny 3-ton section of vines was picked on August 30th at ~23° Brix. The grapes were hand sorted, then whole cluster pressed using a modified Champagne pressing program that gently extracts solids to enhance body and intensity during fermentation. The juice was mostly tank fermented at a very cool temperature in order to capture freshness, varietal character and aromatic intensity, but a small amount was partially fermented in neutral oak barrels in order to build richness and texture. When the barrels neared end of fermentation, the must was again combined with the must in the stainless-steel tank where it was left on primary lees until it was time to prepare the wine for bottling.

Tasting Notes

Copious quantities of varietal character explode from the glass with vibrant gooseberry, elderflower, passionfruit and Kaffir lime leaf. Succulent, complex and chiseled on the palate, this wine has lots of verve. Lemon curd, white flowers, yellow apple skin, wet stone and spicy mango chutney complete the chalky, mouthwatering, mineral-driven finish.

Appellation

Russian River Valley

Vineyards

Rochioli Vineyard

Composition

100% Sauvignon Blanc

Fermentation & Aging

80% stainless steel fermented;
20% fermented in neutral French
oak barrels, then combined.
Combined blend aged 4 months
in stainless steel

Alcohol

13.5%

pH / T.A.

3.20 / 7.7 gm/L

Production

145 Cases

Bottling Date

January 26, 2022

Release Date

May 2022

Retail Price

\$40