

GARY FARRELL

VINEYARDS & WINERY

2021 Terra de Promissio Vineyard Pinot Noir Petaluma Gap

VINEYARDS & VINTAGE NOTES

Terra de Promissio, meaning the “Land of Promise”, is one of California’s most recognized and sought-after vineyards. Developed and managed by Charles and Diana Karren, this stunning plot of vineyard land is now planted to 50 acres of Pinot Noir vines. The first 32 acres were planted in 2002 to Dijon Clones 115 and 777. In 2012 and 2013, the remaining 18 acres were planted to clone 943, Swan 97 and Calera. The soil, southwest sun exposure, elevation, rolling hills and vine density, combined with the fog and wind from the Petaluma Wind Gap and Pacific Ocean, allow the grapes to mature slowly, yielding extended hang time and optimum ripeness. These ideal conditions result in intense flavors, ample tannin structure and nearly perfect natural acidity. 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 65% of the grapes were de-stemmed, then transferred to open-top tanks, while 35% of the fruit was added on top 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 10 days of extended maceration to soften tannins and develop more complexity before being gently pressed off its solids, inoculated for malolactic fermentation, and racked into 40% new French oak barrels for 15 months of barrel aging on primary lees.

TASTING NOTES

The complex mélange of fruit, earth, and savory spice from this cool-climate site is nothing short of stunning. Aromatically, dark berries are elegantly layered with tilled earth and a lift of cedar spice. The mouthfeel is at once light and silky yet vibrant from the abundant acidity, amplifying the savory spice elements, and integrating with the concentrated dark fruit and earth elements. Fine tannins provide the perfect framework to this sensory symphony, leading into a lingering, slightly smoky, finish.



APPELLATION
Petaluma Gap

COMPOSITION
100% Pinot Noir

FERMENTATION & AGING
15 months, 40% new
French oak

ALCOHOL
13.9%

PH / T.A.
3.38 / 7.20 gm/L

PRODUCTION
464 cases

BOTTLING DATE
February 2023

RELEASE DATE
May 2025

RETAIL PRICE
\$80.00



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