

# GARY FARRELL

VINEYARDS & WINERY

## 2016 DURELL VINEYARD CHARDONNAY SONOMA VALLEY

### VINEYARDS

Originally planted in 1979 by Ed Durell, this famous 135-acre vineyard is located in the southwestern foothills of the Sonoma Valley, north of the San Pablo Bay and east of the Petaluma Wind Gap. The site is characterized partly by its Region II climate, where conditions are moderated by the Bay and the Pacific Ocean effects, making it ideal for cool-climate Chardonnay and Pinot Noir grapes. This block of Chardonnay is planted to an Old Wente selection, which can vary significantly depending on its growing conditions. The rocky, volcanic soils at Durell Vineyard create a challenging environment for the vines' root system, yielding very small grape clusters that have tremendous concentration and power.

### VINTAGE

The 2016 vintage was an exceptional year for Gary Farrell. Harvest seems to start early every year now in Sonoma County, and this season was no exception. Much needed winter rains alleviated some of the drought pressure and vine development was able to begin early. This, coupled with a remarkably slow and steady ripening season, gave the grapes plenty of time to develop perfect balance, structure, and an amazing complexity of flavors. The 2016 Chardonnay crop was medium in size, while the quality and overall integrity of the fruit was among the best that we've ever seen at the winery. Cooler than average daytime highs and cold nights gave us the opportunity to pick the fruit exactly when it was ready, giving us wines that have tremendous concentration, finesse, and beautiful natural acidity. We were fortunate to experience another spectacular vintage in Sonoma County, and are excited to see how the wines evolve as they age in our barrel cellar.

### WINEMAKING

The grapes were harvested in the cool morning hours at ~22° Brix. A quick pass was made through our rows a few days prior to harvest in order to drop fruit that didn't express the optimal flavor and concentration. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After a very careful hand-sorting, we combined all the fruit in the press, and used a gentle program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 65% one to three-year-old neutral French Oak Barrels and 500-litre French Oak Puncheons for fermentation and aging, where it remained for 9 months on its primary lees until it was time to bottle in June. The wines were racked off the primary lees only once, just before bottling.

### TASTING NOTES

The Old Wente selection of Chardonnay notoriously produces tiny clusters and berries that are packed with beautiful aromas and flavors. The 2016 vintage Durell exudes aromas of honeysuckle, peach, roasted lemon and hazelnut. Bold, spicy and zesty on entry, the palate unfolds into an array of flavors reminiscent of nectarine, white flower petals, wildflower honey and lightly toasted brioche. The wine has a rich and opulent texture, with a beautiful core of acidity that together, create a long, powerful, mouthwatering finish.

### TECHNICAL INFORMATION

#### APPELLATION

Sonoma Valley

#### VINEYARDS

Durell Vineyard

#### COMPOSITION

100% Chardonnay

#### AGING

9 months in 35% new French oak

#### ALCOHOL

13.2%

#### pH / T.A.

3.35/ 6.6 g/L

#### PRODUCTION

301 cases

#### BOTTLING DATE

June 7, 2017

#### RELEASE DATE

September 2019



# GARY FARRELL

VINEYARDS & WINERY

## 2018 ROCHIOLI VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

### Vineyards

Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Most of the Chardonnay blocks are located at the far eastern edge of the estate, just off the meandering Russian River, where the vines literally soak up the remarkable terroir of the estate. The majority of this blend comes from the River Block clone 5, planted in 1989. The balance comes from the Mid-40s Block, a field selection planted in 1993, and Allen Block 1, clone 15, planted in 1995. The partnership between Gary Farrell Winery and the Rochioli Vineyard began more than 30 years ago with a simple handshake, and has become a fundamental part of our story here in the Russian River Valley.

### Vintage

After several years of drought, heat and early harvests, 2018 was a breath of fresh air and a return to a more normal harvest onset. The season began with a cold, wet winter, which set the pace in that it delayed vine development by 3-4 weeks. Budbreak began mid to late March, followed by a mild, sunny spring. When bloom ensued in mid to late May, the weather was just right, with very little wind and no rain to damage the delicate flowers. When growers saw the generous potential cluster count after flowering, they knew it was going to be an ample crop. The nearly perfect weather throughout the summer months led to a very large, yet excellent quality crop. The month of August yielded typical, foggy mornings, with sun finally breaking through late morning and vanishing again late afternoon. Harvest commenced on August 30th and we were finished by September 29th, just before the rain came. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

### Winemaking

The grapes were harvested in the cool morning hours at ~22° Brix. A quick pass was made through our rows a few days prior to harvest in order to drop fruit that didn't express the optimal flavor and concentration. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After a very careful hand-sorting, we combined all the fruit in the press, and used a gentle program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 65% one to three-year-old neutral French Oak Barrels and 500-litre French Oak Puncheons for fermentation and aging, where it remained for 9 months on its primary lees until it was time to bottle in June. The wines were racked off the primary lees only once, just before bottling.

### Tasting Notes

Lush and inviting, this offering from the Rochioli vineyard presents captivating aromas of pear tart, white peaches, and fragrant apple blossom. Preserved lemons and oily citrus notes lend a vibrant freshness, while flavors of crème brûlée and vanilla toast weave everything together. Chalky minerality is integrated throughout, perfectly complimenting the many layers of intrigue and depth that this vineyard consistently delivers.

#### Appellation

Russian River Valley

#### Vineyards

Rochioli Vineyard

#### Composition

100% Chardonnay

#### Fermentation & Aging

9 months in 35% new  
French oak

#### Alcohol

13.7%

#### pH / T.A.

3.17 / 7.2 gm/L

#### Production

578 Cases

#### Bottling Date

June 04, 2019

#### Release Date

February 2021

# GARY FARRELL

VINEYARDS & WINERY

## 2016 FORT ROSS VINEYARD PINOT NOIR FORT ROSS-SEAVIEW

### VINEYARDS

Fort Ross Vineyard is located on a very cool, coastal ridge ~1200-1700 feet above sea level within the Fort Ross-Seaview AVA, 80 miles northwest of San Francisco. The vineyard sits less than a mile inland from the Pacific Ocean and is recognized as one of the closest vineyards to the California coastline. The ocean fog at this elevation is less intrusive than in lower lying coastal vineyards, rolling in to cover the vines at night but then receding with the morning sunrise. The coastal tempering effect prevents extreme temperature swings; in fact, the lows rarely dip below fog temperature of ~55°F and rarely get above 85°F on hot, sunny days. With its rugged coastal terrain, marine sedimentary soils, long sunny days and gentle sea breezes, these coastal ridges have become one of the most highly regarded growing regions in all of California. Of the roughly 32 small vineyard blocks, we receive Pinot Noir from two amazing sections, including clone 777 and Calera selection.

### VINTAGE

The 2016 vintage was an exceptional year for Russian River Valley wines. Harvest seems to start early every year now in Sonoma County, and this season was no exception. Much needed winter rains alleviated some of the drought pressure and vine development was able to begin early. This, coupled with a remarkably slow and steady ripening season, gave the grapes plenty of time to develop perfect balance, structure, and an amazing complexity of flavors. The 2016 Pinot Noir crop was medium in size while the quality and overall integrity of the fruit was among the best that we've ever seen at the winery. Cooler than average daytime highs and cold nights gave us the opportunity to pick the fruit exactly when it was ready, giving us wines that have tremendous concentration, finesse, and beautiful natural acidity. We were fortunate to experience another spectacular vintage in the Russian River Valley, and are excited to see how the wines evolve as they age in our barrel cellar.

### WINEMAKING

Grapes were harvested in the cool morning hours then brought to the winery. After a careful hand sorting, the clone 777 grapes were gently de-stemmed, while the Calera grapes were delivered to tank with 50% whole clusters, and then both were transferred to small, open-top tanks. The juice for each tank was chilled to 45°F and allowed to cold soak for 5 days before fermentation was 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 13 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 toast François Frères, Ana Selection, Cavin and Dargaud&Jaegle) for 15 months of barrel aging on primary lees.

### TASTING NOTES

The pure coastal expression of fruit in this wine is dark, earthy and savory, exuding aromas of tobacco, Oolong tea leaves, cassis, blackberry and violet petals. The palate entry is tangy, succulent and well-structured with a strong backbone of fleshy tannins. Flavors of beet root, rose hip and fennel add complexity to the gorgeous pomegranate seed and Asian plum layers that unfold on the palate. This elegant Pinot Noir has a long, luscious finish that is enlivened by its bright acidity, polished by the wood tannins and framed perfectly by the spicy, lightly toasted oak flavors.

### TECHNICAL INFORMATION

#### APPELLATION

Fort Ross-Seaview

#### VINEYARDS

Fort Ross Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

15 months in 40% new  
French oak

#### ALCOHOL

13.2%

#### pH / T.A.

3.45/ 7.2 g/L

#### PRODUCTION

565 Cases

#### BOTTLING DATE

February 1, 2018

#### RELEASE DATE

October 2018



# GARY FARRELL

VINEYARDS & WINERY

## 2019 ROCHIOLI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

### Vineyard

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 Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Of the 128 planted acres on the Rochioli Vineyard, half is planted to various clones of Pinot Noir. This release brings together several stand-out blocks on the property, including three planted in 1974, 1995 and 2000, where some of the vines come from cuttings taken from the original "mother" block planted in 1968. At a time when Pinot Noir was virtually unknown here in the Russian River Valley, Joe Rochioli Jr. was ahead of his time in selecting the Pommard clone for these initial plantings.

### Vintage

After record-breaking rainfall in late February, causing major flooding in the areas surrounding the Russian River, a relatively cool spring followed, delaying bud break into mid to late March. The delayed onset and cool temperatures would predict the beginning of harvest at a more typical date, compared to a few past vintages. The month of May brought more heavy rains. Thankfully, the cold temperatures and delayed start of bud break meant that bloom was later as well, and only a few vineyards had started to produce flowers, so damage to the crop was minimal. Summer temperatures were perfect and mild. By June, growers began to see that a big crop was forming. Come July, veraison was under way and growers had to drop lots of unevenly ripening clusters on several occasions. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

### Winemaking

Grapes were harvested at the historic Rochioli vineyard in the cool morning hours at ~23.5° Brix, then brought directly to the winery. After carefully hand sorting, 82% of the fruit was gently destemmed, then transferred to a small, open-top tank with a cooling jacket. At that point, 18% 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. After fermentation, the newly fermented wine and its solids were allowed to sit in tank for 12 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 and Tonnellerie O) for 15 months of aging on primary lees.

### Tasting Notes

This spectacular example of the famed Rochioli Vineyard offers a bounty of aromas hinting at succulent Bing cherry, tamarind chutney, coriander and sweet pipe tobacco. A complex and exuberant palate boasts flavors of juicy, ripe red berries, blood orange, Darjeeling tea and fresh cedar, with a hint of miso broth on the finish. Power-packed and built to last, with substantial tannins and striking acidity. This one is a gem that can be savored now or in a decade.

#### Appellation

Russian River Valley

#### Vineyards

Rochioli Vineyard

#### Composition

100% Pinot Noir

#### Fermentation & Aging

15 months in 40% new  
French oak puncheons

#### Alcohol

14.1%

#### pH / T.A.

3.28 / 7.10 gm/L

#### Production

426 Cases

#### Bottling Date

January 27, 2021

#### Release Date

September 2022