

# GARY FARRELL

VINEYARDS & WINERY

## 2017 ROCHIOLI-ALLEN VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARDS

The grapes for this outstanding Pinot Noir come from two vineyards in the heart of Russian River Valley: the renowned Rochioli Vineyard and Allen Vineyard on the opposite side of Westside Road. Both sites are farmed by the Rochioli family. Each clone and field selection was chosen to take advantage of specific soil type, elevation and exposure to the sun, generating wines that are vibrant and powerful, yet delicate and balanced. Some of the oldest vines have been nurtured by three generations of the Rochioli family. This blend is composed predominantly of Pommard Selection from the Allen Old (planted 1974) and New (planted 1996) North Hill blocks, and the balance is Pommard from the Rochioli Vineyard.

### VINTAGE

Harvest began on August 21st, the day of the total eclipse, 11 days later than the year before, so hang-time was in keeping with historical averages, but it commenced in a flash. Seven percent of grapes came in the first week, followed by 53% the second during a severe heat wave. The remainder of harvest after Labor Day seemed to steady a bit as the weather cooled slightly. Curiously the final fruit of the vintage came in on autumn equinox. Planning ahead and pre-scheduling picks before the heat wave, in addition to overnight refrigeration and overall team efficiency smoothed over this rapid harvest's bumps. Thanks to our grower partners and our own hard work, the flavor and ripeness of the wines is excellent. To our pleasant surprise, ~95% of the grapes came in on target, between 22-24.5 Brix, which is miraculous given the extreme conditions. This is definitely an indication of our overwhelming dedication to quality, but it is also a great reward for the hard work and long hours that went into making the 2017 vintage.

### WINEMAKING

Grapes were harvested in the morning hours then brought to the winery. After hand sorting, 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 chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids sat in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop 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 and Tonnellerie O) for 15 months of barrel aging on primary lees.

### TASTING NOTES

Tart red cherry, tangerine zest and rose petal aromas lead off the aromatic profile, followed by savory notes of dried bay leaves, graphite and fennel. Tart, zesty flavors of freshly picked raspberries, blood orange, pomegranate seed and cocktail bitters come together beautifully on the palate. This is a polished, refined wine for those who truly appreciate the subtleties of great Pinot Noir. The texture is velvety, with mouth-coating, fine-grained tannins; the finish is long and tangy with vibrant acidity and zesty exotic spices.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Rochioli Vineyard,  
Allen Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

15 months in 40% new  
French oak

#### ALCOHOL

13.3%

#### pH / T.A.

3.33 / 7.0gm/L

#### PRODUCTION

369 Cases

#### BOTTLING DATE

January 30, 2019

#### RELEASE DATE

May 2020

#### RETAIL PRICE

\$80

# GARY FARRELL

VINEYARDS & WINERY

## 2017 McDONALD MOUNTAIN VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARDS

The McDonald Mountain Vineyard is nestled in a very cool area near the border dividing the Russian River Valley from the Petaluma Gap. This beautiful area, referred to as the Sebastopol Hills neighborhood of the Russian River Valley, is where the fog first arrives inland from the Pacific Ocean in the morning, and where it burns off last in the afternoon. The vineyard was planted in 2008 on one to four feet of Goldridge sandy loam underlain with Los Osos clay. The diverse clonal selection includes 115, 667, 777, Pomard, 828 and Elite. The latter is a suitcase selection that produces some of the most exotic fruit characteristics that we've ever tasted from Pinot Noir in Sonoma County. The cool temperatures, daily fog, breezy afternoons, steep slopes and dry farming practices all contribute to the production of very small, but extremely flavor-packed clusters and berries that always retain plenty of natural acidity.

### VINTAGE

Harvest began on August 21<sup>st</sup>, the day of the total eclipse, 11 days later than the year before, so hang-time was in keeping with historical averages, but it commenced in a flash. Seven percent of grapes came in the first week, followed by 53% the second during a severe heat wave. The remainder of harvest after Labor Day seemed to steady a bit as the weather cooled slightly. Curiously the final fruit of the vintage came in on autumn equinox. Planning ahead and pre-scheduling picks before the heat wave, in addition to overnight refrigeration and overall team efficiency smoothed over this rapid harvest's bumps. Thanks to our grower partners and our own hard work, the flavor and ripeness of the wines is excellent. To our pleasant surprise, ~95% of the grapes came in on target, between 22-24.5 Brix, which is miraculous given the extreme conditions. This is definitely an indication of our overwhelming dedication to quality, but it is also a great reward for the hard work and long hours that went into making the 2017 vintage.

### WINEMAKING

Grapes were harvested in the early morning hours then brought to the winery. After hand sorting, ~60% of the grapes were de-stemmed, then transferred to open-top tanks, while ~40% of the fruit was added on top as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids sat in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop complexity. The wine was then gently pressed off the skins and seeds, inoculated for malolactic fermentation and racked into 40% new French oak barrels for 15 months of barrel aging on primary lees.

### TASTING NOTES

Graceful, and light on its feet, this elegant wine delivers a splendid array of fresh fruit components that are complimented with savory characters and earth tones. The fruit profile is dominated by generous portions of pomegranate, bright strawberry, and cranberry. There are elements of licorice, cloves, and tobacco leaf in the background that add an element of intrigue and depth. Exceptionally clean and acid focused, the flavors meld together in a precise, focused package that delivers a lasting impression upon the senses.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

McDonald Mountain Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

15 months in 40% new French oak

#### ALCOHOL

13.3%

#### pH / T.A.

3.31 / 7.8 gm/L

#### PRODUCTION

667 Cases

#### BOTTLING DATE

January 30, 2019

#### RELEASE DATE

September 2020

#### RETAIL PRICE

\$70

# GARY FARRELL

VINEYARDS & WINERY

## 2017 BIEN NACIDO VINEYARD PINOT NOIR SANTA MARIA VALLEY

### VINEYARDS

With a rich history that extends back to 1837 as a Spanish land grant, Bien Nacido Vineyard is one of the most prestigious sites in the Santa Maria Valley appellation, with a well-deserved reputation for truly exceptional Pinot Noir. We have sourced fruit from this historic vineyard for more than 20 years. For this release, we are one of the fortunate few to source some of the Pommard selection, 100% from the legendary Q Block – considered the most prestigious Pinot Noir block on this famous site.

### VINTAGE

Harvest began on August 21st, the day of the total eclipse, 11 days later than the year before, so hang-time was in keeping with historical averages, but it commenced in a flash. Seven percent of grapes came in the first week, followed by 53% the second during a severe heat wave. The remainder of harvest after Labor Day seemed to steady a bit as the weather cooled slightly. Curiously the final fruit of the vintage came in on autumn equinox. Planning ahead and pre-scheduling picks before the heat wave, in addition to overnight refrigeration and overall team efficiency smoothed over this rapid harvest's bumps. Thanks to our grower partners and our own hard work, the flavor and ripeness of the wines is excellent. To our pleasant surprise, ~95% of the grapes came in on target, between 22-24.5 Brix, which is miraculous given the extreme conditions. This is definitely an indication of our overwhelming dedication to quality, but it is also a great reward for the hard work and long hours that went into making the 2017 vintage.

### WINEMAKING

Grapes were harvested in the morning hours then brought to the winery. After hand sorting, 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 chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids sat in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop 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 and medium toast François Frères, Ana Selection, Remond and Tonnellerie O) for 15 months of barrel aging on primary lees.

### TASTING NOTES

Exotic aromas of crushed ginger, cardamom, and toasted white pepper lift gracefully from the glass. Subtle hints of eucalyptus, mint, and black tea are woven throughout the bouquet. The mouthfeel is delicate and finessed, with precise flavors of dried strawberries and pomegranate that are balanced with an earthy background of oyster mushrooms. Silky wood tannins from a specially curated selection of luxurious French oak perfectly frame and provide elegant support to this ethereal offering from the Bien Nacido vineyard.

### TECHNICAL INFORMATION

#### APPELLATION

Santa Maria Valley

#### VINEYARDS

Bien Nacido

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

15 months in 40% new French oak

#### ALCOHOL

13.3%

#### pH / T.A.

3.35/ 6.9 g/L

#### PRODUCTION

595 Cases

#### BOTTLING DATE

Jan 29, 2019

#### RELEASE DATE

May 2020

#### SUGGESTED RETAIL PRICE

\$70

# GARY FARRELL

VINEYARDS & WINERY

## 2017 SANFORD & BENEDICT VINEYARD PINOT NOIR STA. RITA HILLS

### VINEYARDS

In 1971 Richard Sanford and Michael Benedict took a chance on a spring fed farm on the north facing slopes of the east west traversing Santa Ynez River on California's Central Coast and planted what became Sanford & Benedict Vineyards to Pinot Noir. The success of this site depends on the maritime influences of the Pacific Ocean. The movement of fog and cooling winds up valley and the soil, a living medium of minerals and organic material, is quite unique to this growing region. A byproduct of receding seas, river-deposited particles, landslides and the slow weathering of ancient stone, which in the Sta. Rita Hills AVA includes shale, serpentine, and sandstone. The Sanford & Benedict Vineyard is the cornerstone of this iconic AVA and continues to produce exceptional fruit.

### VINTAGE

Harvest began on August 21st, the day of the total eclipse, 11 days later than the year before, so hang-time was in keeping with historical averages, but it commenced in a flash. Seven percent of grapes came in the first week, followed by 53% the second during a severe heat wave. The remainder of harvest after Labor Day seemed to steady a bit as the weather cooled slightly. Curiously the final fruit of the vintage came in on autumn equinox. Planning ahead and pre-scheduling picks before the heat wave, in addition to overnight refrigeration and overall team efficiency smoothed over this rapid harvest's bumps. Thanks to our grower partners and our own hard work, the flavor and ripeness of the wines is excellent. To our pleasant surprise, ~95% of the grapes came in on target, between 22-24.5 Brix, which is miraculous given the extreme conditions. This is definitely an indication of our overwhelming dedication to quality, but it is also a great reward for the hard work and long hours that went into making the 2017 vintage.

### WINEMAKING

Grapes were harvested in the morning hours then brought to the winery. After hand sorting, 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 chilled to 45°F and allowed to cold soak for 4-7 days before fermentation. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids sat in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop 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 and medium toast François Frères, Ana Selection, Remond and Tonnellerie O) for 10 months of barrel aging on primary lees.

### TASTING NOTES

Our first release from Sanford & Benedict vineyard is a striking contrast to Pinot Noir blends from the Russian River Valley, this wine is dark in color and boasts aromas of dried tobacco leaves, cassis, black pepper and cedar box. The palate profile is fresh and vibrant, exploding with flavors of dark Bing cherry, sour boysenberry, and pomegranate seeds. The weight seems light and tangy initially, but opens up after two or three sips into a medium-bodied wine with ample, firm tannins that, combined with residual fruity, floral flavors, leaves a distinctly Earl Grey tea flavor and coating on the tongue.

### TECHNICAL INFORMATION

#### APPELLATION

Sta. Rita Hills

#### VINEYARDS

Sanford & Benedict Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

10 months in 40% new  
French oak

#### ALCOHOL

13.4%

#### pH / T.A.

3.28/ 7.4 g/L

#### PRODUCTION

406 Cases

#### BOTTLING DATE

July 19, 2018

#### RELEASE DATE

February 2020

#### SUGGESTED RETAIL PRICE

\$65