

# GARY FARRELL

VINEYARDS & WINERY

## 2013 BACIGALUPI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARDS

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road in the heart of the Russian River Valley. And, in 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. Our Pinot Noir grapes for this release came from one of the newer vineyards called Frost Ranch, located just across the road from the original plantings. The ranch was purchased by the Bacigalupi family in 1993 and Block 9 is planted entirely to Wente selection Pinot Noir, which produces a classically elegant Russian River Pinot Noir.

### VINTAGE

After the excellent 2012 harvest, growers couldn't have imagined that Mother Nature would bestow upon us yet another amazing and bountiful harvest full of clean and optimally ripened fruit. Moderate temperatures combined with cool nights and dry, sunny days allowed for slow, steady development of sugar, flavor and phenolics, while the acidity held on all the way through to maturity. Harvest began earlier than usual and kicked into full speed rather quickly as Chardonnay and Pinot Noir were ready at the same time. We scrambled to harvest as much Chardonnay as possible and then steadily began bringing in the red varieties that seemed to maintain excellent concentration, color and acidity.

### WINEMAKING

Grapes were harvested in the cool morning hours then brought directly to the winery. After a careful hand sorting, the fruit was partially de-stemmed (leaving a small percentage of whole clusters to add structure, spice and terroir) then transferred to small, open-top tanks with cooling jackets. The juice was chilled to 45°F then allowed to cold soak for 5-7 days before fermentation was started. During fermentation, the cap was punched down twice 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 10-15 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 and medium toast François Frères, Ana Selection, Chassin, Remond and Ermitage) for 14 months of barrel aging on primary lees. The wines were racked off the primary lees only once, just before bottling.

### TASTING NOTES

This is a beautiful, elegant offering from one of the best Russian River Valley pioneers. Aromas of rose petal, dried tea leaves, cherry compote and bourbon barrel emanate from the glass, creating an intriguing and mouthwatering effect. The thin-skinned, medium-sized Wente Pinot Noir clusters are packed with lots of flavor and aroma esters, but are less tannic than some of the other popular Pinot Noir clones; thus, the resulting wine is lush, vibrant and juicy, yet supple on the palate, with tangy acidity and velvety tannins to balance the richness. This is a quintessential Pinot Noir from a vineyard that has as much mystery and intrigue as the wine we offer from it.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Bacigalupi Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

14 months in 40% new French oak

#### ALCOHOL

14.2%

#### pH / T.A.

3.48/6.4 gm/L

#### PRODUCTION

588 Cases

#### BOTTLING DATE

January 22, 2015

#### RELEASE DATE

February 2016

#### SUGGESTED RETAIL PRICE

\$60