

GARY FARRELL

VINEYARDS & WINERY

2013 HALLBERG VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley sub-appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. This blend is a composition of many of the best blocks on this cool, foggy vineyard site, which include clones 667, 777, 828, Pommard and a mysterious "suitcase" selection.

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 in the 80s combined with cool nights, foggy mornings 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. The season was a bit odd in comparison to previous years in that Chardonnay ripeness advanced more quickly than Pinot Noir when the order is usually quite the opposite. We scrambled to harvest as much Chardonnay as possible and then steadily began bringing in the red varietals 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 rich and savory wine is quintessential Hallberg. Aromas of freshly picked huckleberries, wild mushrooms, cedar and just a hint of eucalyptus mingle harmoniously in the glass. On the palate, this wine is expressive, yet refined and follows the aromatics with deep, rich, earthy flavors of blackberry compote, bay leaves, cardamom and baking spices. The texture is silky and elegant, yet powerful, with a strong and mouthwatering backbone of acidity that is complemented by mouth-coating tannins. The flavors and texture linger on the palate long after the wine itself is gone.

TECHNICAL INFORMATION

APPELLATION

Green Valley,
Russian River Valley

VINEYARDS

Hallberg Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

14 months in 40% new
French oak

ALCOHOL

14.1%

pH / T.A.

3.44 /6.7 gm/L

PRODUCTION

1,290 Cases

BOTTLING DATE

January 21, 2015

RELEASE DATE

September 2015

SUGGESTED RETAIL PRICE

\$55