

GARY FARRELL

VINEYARDS & WINERY

2013 MARTAELLA VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Martaella Vineyard is located in the heart of Russian River Valley, in an area known as Laguna de Santa Rosa. The 58-acre property was initially planted in 2005 before being expanded in 2008, and currently has 42 acres of Pinot Noir in addition to an extensive array of Chardonnay plantings. The climate in this beautiful subdivision of the Russian River Valley is heavily influenced by the intrusion of fog from the Pacific Ocean just a few miles to the west, which cools the region down by as much as 40 degrees. The vineyard was planted with a very high vine density, similar to the way vines are planted in Burgundy, France, with roughly 4 feet x 4 or 5 feet spacing to encourage competition and allow each vine to live in a very small footprint, with little water and fertilizer requirements per vine. High density planting yields smaller berries, smaller clusters and better overall concentration and balance. The vineyard is host to nine different Pinot Noir clones and heirloom selections, providing an exceptional opportunity for vineyard diversity. The 2013 vintage is our inaugural release from Martaella Vineyard, and is a blend of 4 different clones, including 37, 828, 96 and Martini.

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 stunning, full-bodied wine is a new favorite here at the winery. It is perfumed with aromas of ripe Bing cherries, anise, tangerine zest and pencil shavings that explode out of the glass immediately. The palate follows suit with lively, juicy and tangy flavors of Boysenberry, pomegranate, Asian plum and tantalizing savory spices. The meticulous farming practices, tight spacing and interesting clonal diversity all lend to a sensational wine with mesmerizing complexity, mysterious depth, supple tannins and precise acidity that will help it age for many years.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Martaella Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

14 months in 40% new French oak

ALCOHOL

13.9%

pH / T.A.

3.43/6.1 gm/L

PRODUCTION

388 Cases

BOTTLING DATE

January 20, 2015

RELEASE DATE

June 2015

SUGGESTED RETAIL PRICE

\$60