

# GARY FARRELL

VINEYARDS & WINERY

## 2013 OLIVET LANE VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

### VINEYARDS

Pellegrini's Olivet Lane Vineyard was planted in 1975 to Wente selection on AXR rootstock. The vineyard sits on 65 acres of sloping benchland in the Santa Rosa Plain, in between the warmer Westside Road region and the cooler Green Valley, where warm summer days are moderated by cool breezes and chilly evening temperatures. The combination of low temperatures, regular fog intrusion and well-drained loam, clay soils create an excellent environment for growing Chardonnay that develop cool-climate characteristics and impeccable acid at fairly low sugars. The wines from this vineyard simultaneously express power and finesse, and they do so with tremendous balance.

### 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

The grapes were harvested at 22-23° Brix in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a gentle press program tailored specifically to the qualities of each vineyard. After pressing, the juice was chilled to 45°F in tank, and allowed to settle for 24 hours before inoculating with Montrachet yeast. The wine was then transferred to 40% new French oak barrels (François Frères, DAMY, Dargaud & Jaegle, Chassin, Rousseau, Cavin and Remond), with just the right amount of light, fluffy, creamy lees for a healthy fermentation. After 8 months of aging, each barrel was carefully evaluated and the most elegantly structured wines were selected for this beautiful single vineyard wine.

### TASTING NOTES

This opulent Chardonnay fills the glass with layers of nutmeg, sumac, crushed lemongrass, honeycomb, and dried flowers. White peach, nectarine, and apricot aromas pair seamlessly with subtle elements of butterscotch and crème brûlée. Upon entry, the palate has an intense, creamy texture that is superbly balanced with brisk minerality and bright natural acidity, leading to an exceptionally complex, persistent finish.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Pellegrini – Olivet Lane Vineyard

#### COMPOSITION

100% Chardonnay

#### AGING

8 months in 40% new French oak

#### ALCOHOL

13.8%

#### pH / T.A.

3.33/6.7gm/L

#### PRODUCTION

987 Cases

#### BOTTLING DATE

June 12, 2014

#### RELEASE DATE

September 2015

#### SUGGESTED RETAIL PRICE

\$45