

GARY FARRELL

VINEYARDS & WINERY

2013 ROCHIOLI-ALLEN VINEYARDS CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

The grapes for this outstanding Chardonnay come from two adjacent vineyards in the heart of the Russian River Valley: the renowned Rochioli Vineyard and Allen Vineyard planted just to the south, which is farmed by the Rochioli family. The diverse soil types and unique microclimates of these neighboring sites provide ideal conditions for Chardonnay. 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 clones 76 and 15 from three blocks at the Allen Vineyard, and the balance is clone 5 from the Rochioli River Block.

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 varieties 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 an 8-month aging period, each barrel was carefully evaluated and the most elegantly structured wines were selected for this beautiful single vineyard wine.

TASTING NOTES

The three clones from Rochioli and Allen vineyards make this a rich and powerful wine that is strikingly different from the single Rochioli Vineyard Chardonnay. This wine exudes similar citrus zestiness and the mineral-laden backbone of its counterpart, wrapped in a divinely more sumptuous package reminiscent of warm baked goods. Abundant aromas of butterscotch and vanilla are balanced by fresh lemon zest and key lime. Intriguing flavors of candied pear, quince paste, almond and lemon curd fold seamlessly into a creamy and textured palate, offering a seductive richness that is characteristic of this historic site.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Rochioli Vineyard
Allen Vineyard

COMPOSITION

100% Chardonnay

FERMENTATION & AGING

8 months in 40% new
French oak

ALCOHOL

14.3%

pH / T.A.

3.33/ 6.6 g/L

PRODUCTION

473 Cases

BOTTLING DATE

June 12, 2014

RELEASE DATE

September 2015

SUGGESTED RETAIL PRICE

\$55