

# GARY FARRELL

VINEYARDS & WINERY

## 2013 ROCHIOLI-ALLEN VINEYARDS PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARDS

The grapes for this outstanding Pinot Noir come from two vineyards in the heart of Russian River Valley: the renowned Rochioli Vineyard and Allen Vineyard planted just opposite, on the other side of Westside Road. Both sites are farmed by the Rochioli family. The diverse soil types and unique microclimates of these neighboring sites provide ideal conditions for Pinot Noir. 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 Pommard Selection from the Allen Old (planted 1974) and New (planted 1996) North Hill blocks, and the balance is Pommard 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 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 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 blend is always a stunning contrast to the single Rochioli Vineyard Pinot Noir in that it is much earthier than its counterpart. Aromas reminiscent of freshly harvested Maitake mushrooms, Assam black tea and cedar chest mingle in the glass along with a touch of brandied cherries and rose petal. The wine opens on the palate with a hint of salinity, then slowly unfolds into a captivating array of savory flavors such as cranberry, blood orange, coriander and roasted beets. The tannins are firm yet velvety, and are accentuated by the tangy acidity that this wine offers in its youth.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Rochioli Vineyard  
Allen Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

14 months in 40% new  
French oak

#### ALCOHOL

13.9%

#### pH / T.A.

3.46/7 gm/L

#### PRODUCTION

414 Cases

#### BOTTLING DATE

January 22, 2015

#### RELEASE DATE

February 2016

#### SUGGESTED RETAIL PRICE

\$70