

GARY FARRELL

VINEYARDS & WINERY

2013 ROCHIOLI VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

About five miles from our winery up the gently winding Westside Road, the 162-acre Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Most of the Chardonnay blocks are located at the far eastern edge of the estate, just off the meandering Russian River, where the vines literally soak up the remarkable terroir of the estate. The majority of this blend comes from the River Block clone 5, planted in 1989. The balance comes from the Mid-40s Block, a field selection planted in 1993, and Allen Block 1, clone 15, planted in 1995. The partnership between Gary Farrell Winery and the Rochioli Vineyard began more than 30 years ago with a simple handshake, and has become a fundamental part of our story here in the Russian River Valley.

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 35% 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 a 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

This Chardonnay is sumptuous and rich, yet poised and nervy. There is great balance between warm, opulent fruit and tangy, citrus spice. Yellow peach, honey and lemon tempt the senses. The first sip opens with ebullient fruit flavors of white currant and tart apricot, followed by warm, toasted brioche. The characteristic Rochioli richness is nicely framed by wood spice and creamy oak, but simultaneously balanced by the citrus-dominated profile. A mineral backbone gives the wine ample structure and is accentuated by firm acidity that carries through to a long, persistent, tangy finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Rochioli Vineyard

COMPOSITION

100% Chardonnay

AGING

8 months in 40% new French oak

ALCOHOL

14.1%

pH / T.A.

3.40/6.5gm/L

PRODUCTION

568 Cases

BOTTLING DATE

June 13, 2014

RELEASE DATE

May 2015

SUGGESTED RETAIL PRICE

\$55