

GARY FARRELL

VINEYARDS & WINERY

2014 BACIGALUPI VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road, in the heart of the Russian River Valley. And, in 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. The oldest vines that remain on the property were planted in 1967 on St. George rootstock and are a mix of head-trained and cordon-trained vines. This historic block is one of the main components of our new Bacigalupi Chardonnay blend.

VINTAGE

The 2014 vintage was one of the best and earliest recorded starts to harvest in the past decade. We were extremely grateful for another amazing vintage despite the ongoing drought conditions, which contributed to lower yields, smaller berries, great intensity and tremendous concentration of flavors. Although harvest started early, the grapes did not ripen prematurely. The mild winter and spring weather, combined with dry conditions and long, sunny days, led to early onset of grapevine development (bud break, bloom, véraison), but overall hang time was close to normal, so the flavors were ready when it came time to start picking in mid-August. Moderate temperatures persisted throughout the season, allowing us to pick everything at optimal ripeness levels. Since we started early, we avoided the usual mid- to late-September heat wave and we were almost finished by the time some other producers were just getting started. The wines from 2014 have great balance, structure, concentration, and most of them are well below 14% alcohol, with excellent aromatics.

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, 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

Savory notes of fennel, sage, pine nuts, and cloves lead the way to an alluring blend of stone fruit, fresh pineapple, cut mango, and drop-biscuit pear cobbler. Full and rich upon entry, generous flavors of lemon curd and Fuji apple provide a perfect counterpoint to the dense aromatics. Subtle, lightly toasted wood tannins provide sublime textural structure and effortlessly transition into a remarkable finish

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Bacigalupi Vineyard

COMPOSITION

100% Chardonnay

AGING

8 months in 40% new French oak

ALCOHOL

14.1%

pH / T.A.

3.29/6.8gm/L

PRODUCTION

395 Cases

BOTTLING DATE

June 11, 2015

RELEASE DATE

May 2016

RETAIL PRICE

\$50