

GARY FARRELL

VINEYARDS & WINERY

2014 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

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, Chassin, 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

Simply dazzling in its purity and elegance, the Rochioli Chardonnay offers a stunning array of seductive citrus aromas paired with a fragrant bouquet of honeysuckle, jasmine, and flowering plum. Preserved lemon, quince paste, traces of caramel and Manuka honey luxuriously coat the palate. Impeccably balanced and beautifully focused, an essence of elemental minerality persists and is intensified by a seemingly boundless length and resounding finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Rochioli Vineyard

COMPOSITION

100% Chardonnay

AGING

8 months in 40% new French oak

ALCOHOL

13.6%

pH / T.A.

3.25/7.4gm/L

PRODUCTION

476 Cases

BOTTLING DATE

June 12, 2015

RELEASE DATE

May 2016

RETAIL PRICE

\$60