

GARY FARRELL

VINEYARDS & WINERY

2014 TOBONI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

The Toboni Oakwild Ranch vineyard is located in the Santa Rosa Plains, just south of the winery. Each morning, the vineyard is bathed in fog that rises off the river and cools the vines, while sunny, warm days and breezy afternoons tend to heighten the intensity and complexity of the fruit flavor. Planted in 2001 to clones 115, 667, 777 and Pommard, all on 101-14 rootstock, the Tobonis have painstakingly matched soils and climate with optimal rootstock and clonal selections every step of the way. The soil is clay loam with some mineral and gravel composites. With a winegrowing triple threat of cool fog, sunny afternoons and excellent farming practices, this vineyard produces gorgeous wines with intense, complex earthy and spicy aromas, along with refined, ripe cherry, plum, cranberry and cola flavors.

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

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. The cap was punched down 2-3 times 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. 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 8 months of barrel aging on primary lees. The wines were racked off the primary lees only once, just before bottling.

TASTING NOTES

Dense and concentrated fruit aromas of Santa Rosa plum and black cherry quickly emerge from the glass while a lively potpourri of bay leaves, lavender, and cut hay linger in the background. Broad and full-bodied in the mouth, this wine provides an abundance of complex flavors and textural focus. Fully integrated oak tannins support the ample fruit profile, while refreshing natural acidity leads the way to a resounding finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Toboni Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

8 months in 40% new
French oak

ALCOHOL

14.3%

pH / T.A.

3.39 / 6.5gm/L

PRODUCTION

907 Cases

BOTTLING DATE

July 24, 2015

RELEASE DATE

May 2016

RETAIL PRICE

\$55