

GARY FARRELL

VINEYARDS & WINERY

2014 RUSSIAN RIVER SELECTION CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

Our Russian River Selection bottlings are quintessential Russian River Valley wines blended of grapes from some of the region's top vineyards. Beautiful expressions of the varietal and of the appellation's unique terroir, each blend captures the richness, purity and elegance that are Gary Farrell Winery's trademarks. This layered and complex Chardonnay brings together fruit from several of our favorite Russian River Valley vineyard sites. Anchored by the naturally balanced character of Westside Farms and intriguing floral and stone fruit notes from Bacigalupi Vineyard, the wine's great concentration and structure derive from the nearby Rochioli and Allen vineyards. Olivet Lane Vineyard, featuring the Wente clone, adds refreshing citrus tones and excellent acidity.

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, and 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, 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 blend.

TASTING NOTES

This vibrant Chardonnay opens with fresh, bright layers of citrus zest, lemon blossom, and green apple. Exquisite aromas of candied pear, vanilla, almond butter, and crème brûlée develop as the wine rests in the glass. Tightly woven flavors of butterscotch and raw honey lend mid palate weight while being delicately balanced with invigorating natural acidity. Delightfully intense upon entry, the seamless transition from first sip to the lingering finish is effortless.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Westside Farms, Bacigalupi Vineyard– Goddard Ranch, Olivet Lane Vineyard, Rochioli Vineyard, Allen Vineyard, Lazy W Vineyard, Martinelli Vineyard– Parnell Ranch

COMPOSITION

100% Chardonnay

AGING

8 months in 35% new French oak

ALCOHOL

13.8%

pH / T.A.

3.29/7.0gm/L

PRODUCTION

5,039 cases

BOTTLING DATE

June 10, 2015

RELEASE DATE

May 2016

SUGGESTED RETAIL PRICE

\$35

GARY FARRELL

VINEYARDS & WINERY

2014 RUSSIAN RIVER SELECTION PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Our Russian River Selection bottlings are quintessential Russian River Valley wines blended of grapes from some of the region's top vineyards, taking advantage of varied climates and unique site characteristics. The Hop Kiln and Floodgate vineyards are located in the Middle Reach subdivision, where close proximity to the river awards foggy mornings, warm and sunny days, and cool nights – the perfect balance that characterizes the Russian River Valley. The Toboni and Nonella vineyards are located in the Santa Rosa Plains, a distinctly cooler and foggier sub-region, and the Hallberg and Stephens sites within the Green Valley sub-appellation exhibit even more extreme and cooler conditions. A beautiful expression of the varietal and of the appellation's unique terroir, this Pinot Noir blend captures the richness, purity and elegance that are Gary Farrell Winery's trademarks.

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 35% 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

Finesse and elegance are hallmarks of this delightful appellation blend. Vibrant notes of wild strawberries, raspberry preserves, and pomegranate fill the glass. Delicate aromas of rose petals and violets intertwine with a backdrop of cinnamon, grated nutmeg, pink peppercorn, and dried cloves. Medium bright upon entry, flavors of cherry cola and Ceylon black tea coat the palate and are balanced with traces of vanilla and blonde toast.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Hallberg, Rochioli, Toboni, Floodgate, Martaella, Hop Kiln, Kozel, Nonella, Stephens, Pratt-Lakeview

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

8 months in 35% new French oak

ALCOHOL

14.1%

pH / T.A.

3.48/6.6 gm/L

PRODUCTION

9,917 Cases

BOTTLING DATE

July 23, 2015

RELEASE DATE

May 2016

SUGGESTED RETAIL PRICE

\$45