

# GARY FARRELL

VINEYARDS & WINERY

## 2015 ROCHIOLI 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 2015 vintage was another great year for Russian River Valley wines. Every year we at Gary Farrell try to make wines that are more balanced than previous years and this was certainly a great opportunity for that. The wines are looking to have all the richness, texture, freshness, purity and intensity that that we want to see, and many with alcohols that will be well below 14%. The 2015 Chardonnay crop was moderately sized and quality was excellent. Although the harvest started early, it is important to note that the entire season of vine development began early. Thus, ample hang-time was achieved, and we're finding that the wines have excellent phenolic structure, beautiful concentration, and plenty of natural acidity – especially in the vineyards that were harvested early – and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with barrels and tanks full of some of the best, most balanced wines we've ever produced.

### 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 the 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 and puncheons (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

Enticing aromas of fresh lemon zest, Kaffir lime leaf, and bright green apple fill the air as soon as the wine is poured into a glass. Delicate toasted aromas and sweet vanilla perfectly compliment the abundant citrus profile. The palate is at once clean and refreshing with a subtle element of salinity that steers the senses to an underlying backbone of wet stone and minerality. Exceptionally focused and crisp, the tangy natural acidity provides a lasting impression for this pure expression of Rochioli fruit.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Rochioli Vineyard

#### COMPOSITION

100% Chardonnay

#### AGING

8 months in 40% new French oak

#### ALCOHOL

13.5%

#### pH / T.A.

3.17 / 7.6g/L

#### PRODUCTION

505 cases

#### BOTTLING DATE

June 9, 2016

#### RELEASE DATE

September 2017

#### RETAIL PRICE

\$60