

GARY FARRELL

VINEYARDS & WINERY

2015 TOBONI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

The Toboni Oakwild Ranch vineyard is located in the Santa Rosa Plain, 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 2015 vintage was another great year for Gary Farrell Winery and the Russian River Valley. The 2015 Pinot Noir crop was modest in size but the quality was exceptional across the board. A mild winter, with sunny, spring-like weather beginning in February, led to early bud break, followed by an early, yet extended bloom. Cooler weather in the spring contributed to variable crop size and the production of petite Pinot Noir clusters. Warm, dry weather in the summer provided optimal conditions for flavor, tannin and color development. The small clusters, berries and stems provided nearly impeccable material for creating great wines with tremendous natural acidity and abundant aromatics. High temperatures in August and early September accelerated maturity and precipitated the intense, compacted picking season. The growing season began early and led to another early harvest, though ample hang-time was achieved so we've found that the wines have richness, texture, freshness, purity, intensity, plenty of natural acidity, and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with some of the best, most balanced wines we've ever produced.

WINEMAKING

Grapes were harvested in the cool morning hours then brought to the winery. After a careful hand sorting, some of the grapes were gently de-stemmed, then transferred to small, open-top tanks and a small percentage of the fruit was added later as whole clusters. The juice for each tank was chilled to 45°F and allowed to cold soak for 4-7 days before fermentation was started. During fermentation, the cap was gently punched down 2-3 times per day. After fermentation, the new wine and its solids were allowed to sit in tank for 7-10 days of extended maceration, a period during which the tannins soften and the primary fermentation esters develop more complexity. 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, Remond and Tonnellerie O) for 10 months of barrel aging on primary lees.

TASTING NOTES

Rich, concentrated aromas of black cherry, marionberry, and dried plums flood the glass. Black tea, tobacco, and cloves provide a counterpoint to the lush fruit profile and complete the package. The palate is fruit focused upon entry, but carefully balanced with silky tannins from extravagant French oak. The mouthfeel is ample in structure and the finish powerful, and exceptionally long.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Toboni Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

10 months in 40% new French oak

ALCOHOL

14.1%

pH / T.A.

3.39/ 6.9 g/L

PRODUCTION

911 Cases

BOTTLING DATE

July 22, 2016

RELEASE DATE

September 2017

SUGGESTED RETAIL PRICE

\$55