

# GARY FARRELL

VINEYARDS & WINERY

## 2014 MARTAELLA VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARDS

Martaella Vineyard is located in the heart of Russian River Valley in an area known as Laguna de Santa Rosa. The 58-acre property was initially planted in 2005 before being expanded in 2008 and currently has 42 acres of Pinot Noir in addition to array of Chardonnay plantings. The climate in this beautiful neighborhood of the Russian River Valley is heavily influenced by the intrusion of fog from the Pacific Ocean, which cools the region down by as much as 40 degrees. The vineyard was planted with a very high vine density, similar to the way vines are planted in Burgundy, France. High density planting yields smaller berries, smaller clusters and better overall concentration and balance. The vineyard is host to nine different Pinot Noir clones and heirloom selections, providing an exceptional opportunity for vineyard diversity.

### VINTAGE

The 2014 vintage was one of the best, and certainly the earliest recorded start to harvest in the past decade! We are 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. Grapevines can benefit from a dry climate because it pushes them into a state of stress, causing them to produce denser, more complex flavors, while also protecting them from mold and mildew pressure that is often associated with humid conditions. 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 pretty close to normal, so the flavors were ready when it came time to start picking in mid-August. Moderate temperatures persisted throughout the harvest season, allowing us to pick everything at optimal ripeness levels. Because 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.

### WINEMAKING

Grapes were harvested in the cool morning hours then brought 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. The juice was chilled to 45°F then allowed to cold soak for 5-7 days before fermentation was started. During fermentation, the cap was punched down twice per day, with an occasional, gentle juice pump-over through a screen, as needed to cool the fermentation and give the yeast a boost of oxygen. After fermentation, the new wine and its solids were allowed to sit in tank for 10-15 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, Chassin, Remond and Ermitage) for 16 months of barrel aging on primary lees. The wines were racked off the primary lees only once, just before bottling.

### TASTING NOTES

Intensely concentrated aromas of black cherry, blueberry, and pomegranate quickly fill the glass. Layers of violets, rose petals, cola, and perfume seamlessly integrate with the dark fruit profile. Rich and lush upon entry, this wine presents an incredible depth of complex flavors and palate presence. The velvety tannins are perfectly balanced with ample acidity, providing elegant texture and persistence throughout the finish.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Martaella Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

16 months in 40% new French oak

#### ALCOHOL

14.0%

#### pH / T.A.

3.38 / 6.7 gm/L

#### PRODUCTION

490 Cases

#### BOTTLING DATE

February 15, 2016

#### RELEASE DATE

May 2017

#### RETAIL PRICE

\$60