

# GARY FARRELL

VINEYARDS & WINERY

## 2014 WESTSIDE FARMS CHARDONNAY RUSSIAN RIVER VALLEY

### VINEYARDS

Just four miles up Westside Road from our winery, growers Ron and Pam Kaiser produce truly amazing Pinot Noir and Chardonnay on their 40-acre Westside Farms vineyard that sits along the banks of the winding Russian River. The Chardonnay grown here is a particular favorite of ours. The vines were planted in 1989 to Chardonnay Clone 4, and we work closely with the Kaisers on viticultural decisions throughout the growing season. With deep, river-deposited sandy loam soils, the cool evenings prolong the ripening process, yielding consistently elegant, intense fruit.

### 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. 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, then each block was whole cluster pressed using a gentle press program tailored to the vineyard's grapes. 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 (François Frères, DAMY, Dargaud & Jaegle and Chassin) for fermentation and 8 months of barrel aging. The barrel selection, a mixture of light and medium toast barrels and 500-L puncheons, was chosen to add subtle structure and aromatics, and to polish the finished wine without dominating its expression of terroir. The wines were racked off the primary lees only once, just before bottling.

### TASTING NOTES

Lush aromas of white peach, apricot, and freshly baked pear tart fill the glass. Floral notes of honeysuckle and jasmine work in harmony with elements of light toast, spice, and vanilla crème. Full and broad upon entry, the palate is balanced with an array of underlying lime zest and citrus oil. The complex variety of flavors come together with ease and deliver a Chardonnay with remarkable texture and a long lasting finish.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Westside Farms Vineyard

#### COMPOSITION

100% Chardonnay

#### FERMENTATION & AGING

8 months in 40% new French oak

#### ALCOHOL

13.9%

#### pH / T.A.

3.22 / 7.5 gm/L

#### PRODUCTION

714 Cases

#### BOTTLING DATE

June 11, 2015

#### RELEASE DATE

May 2017

#### RETAIL PRICE

\$50