

GARY FARRELL

VINEYARDS & WINERY

2015 FORT ROSS VINEYARD PINOT NOIR FORT ROSS-SEAVIEW

VINEYARDS

Fort Ross Vineyard is located on a very cool, coastal ridge ~1200-1700 feet above sea level within the Fort Ross-Seaview AVA, 80 miles northwest of San Francisco. The vineyard sits less than a mile inland from the Pacific Ocean and is recognized as one of the closest vineyards to the California coastline. The ocean fog at this elevation is less intrusive than in lower lying coastal vineyards, rolling in to cover the vines at night but then receding with the morning sunrise. The coastal tempering effect prevents extreme temperature swings; in fact, the lows rarely dip below fog temperature of ~55°F and rarely get above 85°F on hot, sunny days. With its rugged coastal terrain, marine sedimentary soils, long sunny days and gentle sea breezes, these coastal ridges have become one of the most highly regarded growing regions in all of California. Of the roughly 32 small vineyard blocks, we receive Pinot Noir from two amazing sections, including clone 777 and Calera selection.

VINTAGE

The 2015 vintage was another great year for Gary Farrell Winery and the Sonoma Coast. 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, the clone 777 grapes were gently de-stemmed, while the Calera grapes were delivered to tank with 36% whole clusters, and then both were transferred to small, open-top tanks. 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 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 16 months of barrel aging on primary lees.

TASTING NOTES

This seductive wine opens up with aromas of smoked cherry wood, cedar spice, blackberry-sage sauce and a hint of lavender. The enticing aromas lead to a mouthwatering palate experience that unfolds slowly into flavors of tart huckleberry, tangerine zest and fragrant morel mushrooms. The acidity and tannins are in perfect harmony, creating a supple, velvety texture, with a firm, structured backbone and a snappy, tangy finish. This true coastal wine – the most savory Pinot Noir in our lineup – offers a beautiful counterpoint to our classic Russian River Valley wines.

TECHNICAL INFORMATION

APPELLATION

Fort Ross-Seaview

VINEYARDS

Fort Ross Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

16 months in 40% new French oak

ALCOHOL

14.1%

pH / T.A.

3.43/ 7.3 g/L

PRODUCTION

341 Cases

BOTTLING DATE

February 2, 2017

RELEASE DATE

October 2017

SUGGESTED RETAIL PRICE

\$70