

GARY FARRELL

VINEYARDS & WINERY

2015 MAFFEI VINEYARD ZINFANDEL RUSSIAN RIVER VALLEY

VINEYARDS

This picturesque site is located on Olivet Road, between Piner and River roads, providing a snapshot of California Zinfandel history with its gnarly, head-trained, 90+-year-old vines. Registered by the Historic Vineyard Society, Maffei Vineyard was originally planted with a heritage selection of Zinfandel in the 1920s by Umberto and Maria Maffei, grandparents to current owner/vineyard manager Joanne Maffei. Joanne meticulously tends to the vineyard, walking the blocks on a daily basis to manage each vine individually, pulling leaves to provide filtered light and dropping clusters in order to maintain optimal vine balance and maturity of fruit flavors. We are truly honored to be one of four wineries that receive grapes from this special and historic site.

VINTAGE

The 2015 vintage was another great year for Gary Farrell and Russian River Valley. The 2015 crop was modest in size but the quality was exceptional. 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 smaller than average Zinfandel clusters. Warm, dry weather in the summer provided optimal conditions for flavor, tannin and color development. The smaller clusters and berries provided nearly impeccable material for creating great wines with 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

This Zinfandel was produced much like a Pinot Noir, using extremely gentle winemaking techniques to showcase the varietal and site characteristics. The grapes were harvested at the optimum sugar content and then carefully hand sorted to capture the highest quality fruit. Grapes were transferred to an open-top fermenter and cold soaked for five days before inoculation with a yeast strain known to enhance spicy aromas and add overall complexity. The fermenting juice was punched down 2-3 times per day. After fermentation was complete, the newly fermented wine and its solids were allowed to sit in tank for 7 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 transferred to 40% new François Frères, Nevers Forest French oak barrels for 15 months.

TASTING NOTES

The historic Maffei Vineyard consistently delivers classic Russian River Valley Zinfandel characteristics, and the 2015 vintage expresses them in pure form. The initial bouquet is floral and elegant with dark brambly fruit and hints of white pepper. After a few moments in the glass, this deep garnet red wine becomes quite savory, exuding aromas of black currant, eucalyptus, violets and sage brown butter. Bursting, lifted flavors of blackberry-balsamic reduction, mulberry, cedar and dark chocolate are complemented by subtle hints of pink peppercorn and highlighted by brilliant acidity. Displaying both power and grace, the concentrated finish is packed with purple fruit flavors and framed by firm, expansive tannins that coat the palate and lead to a long, velvety finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Maffei Vineyard

COMPOSITION

100% Zinfandel

FERMENTATION & AGING

15 months in 40% new French oak

ALCOHOL

14.5%

pH / T.A.

3.32 / 7.3 gm/L

PRODUCTION

370 Cases

BOTTLING DATE

February 2, 2017

RELEASE DATE

June 2017

RETAIL PRICE

\$50