

GARY FARRELL

VINEYARDS & WINERY

2015 ROCHIOLI-ALLEN VINEYARDS, CLONE 76 CONCRETE CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

The grapes for this outstanding Chardonnay come from Allen Vineyard, located adjacent to the renowned Rochioli Vineyard and farmed by the Rochioli family. The clones and field selections we work with from these vineyards are chosen to take advantage of the specific soil type, elevation and exposure to the sun, generating wines that are vibrant and powerful yet delicate and balanced. The Allen Vineyard in particular is known for producing small to moderately-sized clusters and berries, and for yielding classic, aromatic, well-balanced Chardonnays.

VINTAGE

The 2015 vintage was another great year for Russian River Valley wines. Every year we at Gary Farrell try to make wines that are more balanced than previous years and this was certainly a great opportunity for that. The wines are looking to have all the richness, texture, freshness, purity and intensity that that we want to see, and many with alcohols that will be well below 14%. The 2015 Chardonnay crop was moderately sized and quality was excellent. Although the harvest started early, it is important to note that the entire season of vine development began early. Thus, ample hang-time was achieved, and we're finding that the wines have excellent phenolic structure, beautiful concentration, and plenty of natural acidity – especially in the vineyards that were harvested early – and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with barrels and tanks full of some of the best, most balanced wines we've ever produced.

WINEMAKING

The grapes were harvested at 22.8° Brix in the cool morning hours to preserve freshness and fruit integrity, then whole cluster pressed using a modified Champagne press program tailored specifically to the qualities of the fruit. After pressing, the juice chemistry was just perfect, with the ideal percentage of solids, and the juice was then transferred directly to our concrete, egg-shaped fermenter. The juice completed both its primary (alcoholic) and secondary (malolactic) fermentations in the concrete vessel and remained on its primary lees for 9 months. A small portion of this blend was aged in three to four-year-old neutral French Oak Barrels, which adds another layer of depth and creaminess to the finished wine without adding any oak flavors or aromas. The use of concrete vessels dates back to Roman times, and the role concrete plays in winemaking is an important one because the material can “breathe” almost as well as wood, but doesn't contribute oak flavors that may mask the fruit flavors and aromas. Egg-shaped concrete tanks also offer increased contact of the wine on its lees, lending to more richness and depth in the finished bottle. There is a density and complexity in this wine combined with a high level of freshness and verve that is distinctive from our barrel-fermented wines. Ultimately, we love our concrete egg because it polishes the wine and supports the natural structure, while enhancing site-specificity and minerality.

TASTING NOTES

This special, very limited production Chardonnay emanates vibrant aromas of lemon zest, honeysuckle and white flower petals. The concrete aging polishes and accentuates the clean, crisp flavors of Meyer Lemon, Green Anjou pear and quince, while adding subtle hints of gun flint and wet slate. Focused and full of flavor upon entry, the concrete imparts a decidedly mineral, savory, and almost saline quality, while the neutral oak barrels add another layer of rich, creamy, palate-coating texture. The mouthfeel is precisely balanced with bright, natural acidity that leads to an exceptionally long, mouthwatering finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Rochioli Vineyard, Allen Vineyard

COMPOSITION

100% Chardonnay

FERMENTATION & AGING

9 months on primary lees in
80% concrete & 20%
Neutral French Oak

ALCOHOL

13.9%

pH / T.A.

3.20 / 6.6 gm/L

PRODUCTION

54 Cases

BOTTLING DATE

June 10, 2016

RELEASE DATE

June 2017

RETAIL PRICE

\$60