

GARY FARRELL

VINEYARDS & WINERY

2015 ROCHIOLI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

About five miles from our winery up the gently winding Westside Road, the 162-acre Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Of the 128 planted acres on the Rochioli Vineyard, half is planted to various clones of Pinot Noir. This release brings together several stand-out blocks on the property, including three planted in 1974, 1995 and 2000, where some of the vines come from cuttings taken from the original "mother" block planted in 1968. At a time when Pinot Noir was virtually unknown here in the Russian River Valley, Joe Rochioli Jr. was ahead of his time in selecting the Pommard clone for these initial plantings.

VINTAGE

The 2015 vintage was another great year for Gary Farrell and Russian River Valley. 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, ~80% of the fruit was gently de-stemmed, then transferred to small, open-top tanks and ~20% of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 6 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 10-15 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, Remond and Tonnellerie O) for 16 months of barrel aging on primary lees.

TASTING NOTES

This exemplary Pinot Noir typifies the unique qualities of an exceptional, yet small vintage. The 2015 Rochioli Pinot Noir expresses purity and a sense of place, flaunting aromas of sweet tobacco, juicy raspberry and tangerine zest, with hints of five-spice and an intriguing character reminiscent of Japanese mushroom-soy broth. Luscious flavors of savory wild berry & rosemary compote, succulent ripe cherry, black tea and violets unfold on the palate. Undertones of dried herbs and cedar box balance and accentuate the voluptuous fruit flavors, while the fine-grained, expansive tannins develop into a soft, warm, velvety finish, complemented by mouthwatering, tangy acidity.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Rochioli Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

16 months in 40% new French oak

ALCOHOL

13.7%

pH / T.A.

3.36 / 7.2 gm/L

PRODUCTION

605 Cases

BOTTLING DATE

February 1, 2017

RELEASE DATE

June 2017

RETAIL PRICE

\$80