

GARY FARRELL

VINEYARDS & WINERY

2016 BACIGALUPI VINEYARD CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road, in the heart of the Russian River Valley. And, in 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. The oldest vines that remain on the property were planted in 1967 on St. George rootstock and are a mix of head trained and cordon-trained vines. This historic block is one of the main components of our new Bacigalupi Chardonnay blend.

VINTAGE

The 2016 vintage was an exceptional year for Russian River Valley wines. Harvest seems to start early every year now in Sonoma County, and this season was no exception. Much needed winter rains alleviated some of the drought pressure and vine development was able to begin early. This, coupled with a remarkably slow and steady ripening season, gave the grapes plenty of time to develop perfect balance, structure, and an amazing complexity of flavors. The 2016 Chardonnay crop was medium in size, while the quality and overall integrity of the fruit was among the best that we've ever seen at the winery. Cooler than average daytime highs and cold nights gave us the opportunity to pick the fruit exactly when it was ready, giving us wines that have tremendous concentration, finesse, and beautiful natural acidity. We were fortunate to experience another spectacular vintage in the Russian River Valley, and are excited to see how the wines evolve as they age in our barrel cellar.

WINEMAKING

The grapes were harvested in the cool morning hours at ~22.5° Brix. A quick pass was made through our rows a few days prior to harvest in order to drop fruit that didn't express the optimal flavor concentration. As anticipated, the grapes that were delivered to the winery were packed with delicious, vibrant, varietally expressive characteristics. After a very careful hand-sorting, we combined all the fruit in the press, and used a gentle program to extract only the most desirable solids and phenolics. The resulting juice was left in tank to cold-settle overnight before transferring to 35% new and 65% one to three-year-old neutral French Oak Barrels and 500-litre French Oak Puncheons for fermentation and aging, where it remained for 9 months on its primary lees until it was time to bottle in June. The wines were racked off the primary lees only once, just before bottling.

TASTING NOTES

Pale straw in color, elegant aromas of jasmine and apple blossom fill the glass. Just ripened nectarines and white peaches compliment the pronounced floral tones while hints of graham cracker provide depth and richness. Balanced natural acidity coupled with a complex essence of zesty citrus oil capture the myriad of flavors and leave a lasting impression upon the palate.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Bacigalupi Vineyard

COMPOSITION

100% Chardonnay

AGING

9 months in 35% new French oak

ALCOHOL

13.8%

pH / T.A.

3.34 / 6.2g/L

PRODUCTION

326 cases

BOTTLING DATE

June 7, 2017

RELEASE DATE

September 2018

RETAIL PRICE

\$55