

# GARY FARRELL

VINEYARDS & WINERY

## 2016 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 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 Pinot Noir 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

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 50% 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 5 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 13 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 toast François Frères, Ana Selection, Cavin and Dargaud&Jaegle) for 15 months of barrel aging on primary lees.

### TASTING NOTES

The pure coastal expression of fruit in this wine is dark, earthy and savory, exuding aromas of tobacco, Oolong tea leaves, cassis, blackberry and violet petals. The palate entry is tangy, succulent and well-structured with a strong backbone of fleshy tannins. Flavors of beet root, rose hip and fennel add complexity to the gorgeous pomegranate seed and Asian plum layers that unfold on the palate. This elegant Pinot Noir has a long, luscious finish that is enlivened by its bright acidity, polished by the wood tannins and framed perfectly by the spicy, lightly toasted oak flavors.

### TECHNICAL INFORMATION

#### APPELLATION

Fort Ross-Seaview

#### VINEYARDS

Fort Ross Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

15 months in 40% new  
French oak

#### ALCOHOL

13.2%

#### pH / T.A.

3.45/ 7.2 g/L

#### PRODUCTION

565 Cases

#### BOTTLING DATE

February 1, 2018

#### RELEASE DATE

October 2018

#### SUGGESTED RETAIL PRICE

\$75