

GARY FARRELL

VINEYARDS & WINERY

2016 HALLBERG VINEYARD-DIJON CLONES PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley sub-appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics. The Dijon clones selected for this blend come from three different blocks flanking the east and west sides of the Hallberg ranch. The 777 and 667 clones on the west side of the ranch contribute structure, spice and earthiness, while the 777 from the east side tends to offer dense, dark fruit flavors and lovely floral aromatics.

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, some of the grapes were gently de-stemmed, then transferred to small, open-top tanks while a small percentage of the fruit was added later as whole clusters. The juice for each tank was chilled to 45°F and allowed to cold soak for 4-7 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 7-10 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 10 months of barrel aging on primary lees.

TASTING NOTES

A captivating bouquet of savory herbs and spice introduce this complex offering from the Hallberg Vineyard. Generous notes of white pepper, black tea, cloves and tobacco leaf are in the forefront but slowly give way to the classic red fruit aromas of Russian River Valley Pinot Noir. Flavors of dried cranberries and fresh raspberries entice the palate while subtle tannins from lightly toasted French oak barrels lend finesse. Exceptionally soft and approachable, this wine is impeccably balanced from start to finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Hallberg Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

10 months in 40% new
French oak

ALCOHOL

13.7%

pH / T.A.

3.39/ 6.7 g/L

PRODUCTION

937 Cases

BOTTLING DATE

July 21, 2017

RELEASE DATE

September 18, 20187

SUGGESTED RETAIL PRICE

\$60