

# GARY FARRELL

VINEYARDS & WINERY

## 2016 ROCHIOLI VINEYARD CHARDONNAY 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 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

This beautiful offering from the famed Rochioli Vineyard emanates aromas of lemon oil, honeysuckle, and dried herbs, with underlying layers of flintiness and fresh cut cedar. The sandy, gravelly riverside soils, warm sunny days and morning fog yield an intensity and concentration that is unique to the Rochioli fruit. The palate offers richness that is classic Russian River Valley, yet possesses energy and vibrancy typical of our house style - ripe golden fruit, lime zest, nectarine and lemongrass, balanced by zesty spice, tangy acidity and just the right amount of phenolic structure. Altogether, these features meld together to form a wine that is enjoyable today, but also suggest increasing complexity and elegance with age.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Rochioli Vineyard

#### COMPOSITION

100% Chardonnay

#### AGING

9 months in 35% new French oak

#### ALCOHOL

13.4%

#### pH / T.A.

3.30 / 6.7g/L

#### PRODUCTION

555 cases

#### BOTTLING DATE

June 7, 2017

#### RELEASE DATE

September 2018

#### RETAIL PRICE

\$65