

GARY FARRELL

VINEYARDS & WINERY

2016 TOBONI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

The Toboni Oakwild Ranch vineyard is located in the Santa Rosa Plain, just south of the winery. Each morning, the vineyard is bathed in fog that rises off the river and cools the vines, while sunny, warm days and breezy afternoons tend to heighten the intensity and complexity of the fruit flavor. Planted in 2001 to clones 115, 667, 777 and Pommard, all on 101-14 rootstock, the Tobonis have painstakingly matched soils and climate with optimal rootstock and clonal selections every step of the way. The soil is clay loam with some mineral and gravel composites. With a winegrowing triple threat of cool fog, sunny afternoons and excellent farming practices, this vineyard produces gorgeous wines with intense, complex earthy and spicy aromas, along with refined, ripe cherry, plum, cranberry and cola flavors.

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

Opulent fruit aromas of dark cherry, plum, and blueberry jam rapidly emerge as the wine fills the glass. A quick swirl lends layers of rose petals and violets that marry with elements of vanilla bean and cedar. This wine is voluminous, displaying an extraordinary mid-palate, firm tannins, and a decadently full bodied structure from start to finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Toboni Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

10 months in 40% new
French oak

ALCOHOL

14.1%

pH / T.A.

3.34/ 7.1 g/L

PRODUCTION

915 Cases

BOTTLING DATE

July 21, 2017

RELEASE DATE

September 18, 2018

SUGGESTED RETAIL PRICE

\$55