

GARY FARRELL

VINEYARDS & WINERY

2016 LANCEL CREEK VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

The Lancel Creek Vineyard is located in the cool climate West Sonoma Coast area, just a mile north of the tiny town called Occidental. Managed by family-owned Valdez & Sons Vineyard Management, this tiny property was planted and tended by Ulises Valdez, Sr., who planned every detail from vine orientation to clone and rootstock. The climate here, just a few miles from the Pacific Ocean, is extremely marine-influenced, with plenty of dense fog from nighttime until late morning, and temperatures ranging from mid 40s to mid 80 degrees Fahrenheit. In other words, this site provides ideal Pinot Noir growing conditions. The combination of cool ocean air and the warm afternoon sunshine produces truly coastal wines with incredible balance, opulence and, most importantly, a beautiful sense of place.

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 ideal 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, ~70% of the fruit was gently de-stemmed, then transferred to a small, open-top tank and ~30% of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 5 days, then it was inoculated with yeast. 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 10-15 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 skins and seeds, inoculated for malolactic fermentation and racked into 40% new French oak barrels (predominantly light toast François Frères, Ana Selection, Remond and Tonnellerie O) for 16 months of barrel aging on primary lees.

TASTING NOTES

This Lancel Creek Pinot Noir exudes savory and seductive aromas of allspice, crushed bay leaves, black cherry and pomegranate. On the palate, flavors of cardamom, blood orange, rosehip, and a hint of vanilla offer a beautiful experience for those Pinot-lovers who enjoy a wine with incredible varietal character and a true sense of place. Don't let the bright ruby color fool you...this wine has power, finesse and sex-appeal, with firm, yet supple tannins, succulent red fruit and tangy acidity all wrapped into one lovely package.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Lancel Creek Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

15 months in 40% new French oak

ALCOHOL

13.9%

pH / T.A.

3.44 / 7.2 gm/L

PRODUCTION

392 Cases

BOTTLING DATE

January 30, 2018

RELEASE DATE

February 2019

RETAIL PRICE

\$60