

GARY FARRELL

VINEYARDS & WINERY

2016 ROCHIOLI-ALLEN VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

The grapes for this outstanding Pinot Noir come from two vineyards in the heart of Russian River Valley: the renowned Rochioli Vineyard and Allen Vineyard on the opposite side of Westside Road. Both sites are farmed by the Rochioli family. Each clone and field selection was chosen to take advantage of specific soil type, elevation and exposure to the sun, generating wines that are vibrant and powerful, yet delicate and balanced. Some of the oldest vines have been nurtured by three generations of the Rochioli family. This blend is composed predominantly of Pommard Selection from the Allen Old (planted 1974) and New (planted 1996) North Hill blocks, and the balance is Pommard from the Rochioli Vineyard.

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, ~85% of the fruit was gently de-stemmed, then transferred to small, open-top tanks and ~15% of the fruit was added later as whole clusters. The juice was chilled to 45°F and allowed to cold soak for 6 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 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 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 15 months of barrel aging on primary lees.

TASTING NOTES

Aromas of wild summer strawberries, cranberry sauce, and cherry preserves fill the glass. Elements of dried herbs and baking spices complement the fruit character and lend layers of intrigue and complexity. The palate is elegantly structured and perfectly balanced with silky tannins from carefully selected French oak. Bright, natural acidity provides freshness and astounding length to this beautiful expression of Rochioli Allen fruit.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Rochioli Vineyard,
Allen Vineyard

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

15 months in 40% new
French oak

ALCOHOL

14.1%

pH / T.A.

3.41 / 6.9 gm/L

PRODUCTION

244 Cases

BOTTLING DATE

January 29, 2018

RELEASE DATE

February 2019

RETAIL PRICE

\$80