

GARY FARRELL

VINEYARDS & WINERY

2016 RUSSIAN RIVER SELECTION PINOT NOIR RUSSIAN RIVER VALLEY

VINEYARDS

Our Russian River Selection bottlings are quintessential Russian River Valley wines blended from some of the region's top vineyards, taking advantage of varied climates and unique site characteristics. The Hop Kiln, Rochioli and Bacigalupi vineyards are located in the Middle Reach subdivision, where close proximity to the river awards foggy mornings, warm and sunny days, and cool nights – the perfect balance that characterizes the Russian River Valley. The Toboni and Nonella vineyards are located in the Santa Rosa Plain, a distinctly cooler and foggier sub-region, and the Hallberg and Dutton sites within the Green Valley sub-appellation exhibit even more extreme and cooler conditions. A beautiful expression of the varietal and of the appellation's unique terroir, this Pinot Noir blend captures the richness, purity and elegance that are Gary Farrell Winery's trademarks.

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 35% 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

Captivating aromas of fresh Bing cherries, raspberry preserves, and dried strawberries quickly emerge from the glass. A second glance reveals elements of cola, green tea, and traces of white pepper and nutmeg. A backdrop of forest floor and wild mushrooms lend complexity and weight to the generous red fruit flavors and classic Russian River Valley finesse. The palate is decidedly textural, silky, and perfectly balanced with abundant acidity, purity, and length.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Hallberg, Rochioli, Toboni, Martaella, Floodgate, Hop Kiln, Nonella, Pratt-Lakeview

COMPOSITION

100% Pinot Noir

FERMENTATION & AGING

10 months in 35% new French oak

ALCOHOL

13.9%

pH / T.A.

3.39/6.6 gm/L

PRODUCTION

10,704 Cases

BOTTLING DATE

July 20, 2017

RELEASE DATE

September 2018

SUGGESTED RETAIL PRICE

\$45