

GARY FARRELL

VINEYARDS & WINERY

2016 WESTSIDE FARMS CHARDONNAY RUSSIAN RIVER VALLEY

VINEYARDS

Just four miles up Westside Road from our winery, the 40-acre Westside Farms vineyard sits along the banks of the winding Russian River. The Chardonnay grown here is a particular favorite of ours. The vines were planted in 1989 to Chardonnay Clone 4. With deep, river-deposited sandy loam soils, the cool evenings prolong the ripening process, yielding consistently elegant, intense fruit.

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 wine offers something delicious and intriguing for all types of Chardonnay lovers. Its aromatic prowess and exceptional balance between richness and acidity put it in a special category of its own. It is bold and unctuous, while simultaneously possessing a core of acid and minerality that is reminiscent of a great Meursault. In its youth, it expresses characteristics of toasted almonds enveloped in a floral and flinty background. Lime blossom, verbena, white peach, roasted lemon and brioche are a few of the most intriguing aromas that emerge from the glass. Pure, fresh, focused flavors of Meyer lemon, honeysuckle, citrus zest and hazelnut unfold as the texture builds into a long, structured and tangy finish.

TECHNICAL INFORMATION

APPELLATION

Russian River Valley

VINEYARDS

Westside Farms Vineyard

COMPOSITION

100% Chardonnay

FERMENTATION & AGING

9 months in 35% new French oak

ALCOHOL

13.9%

pH / T.A.

3.25 / 6.9 gm/L

PRODUCTION

674 Cases

BOTTLING DATE

June 7, 2017

RELEASE DATE

May 2019

RETAIL PRICE

\$55