

# GARY FARRELL

VINEYARDS & WINERY

## 2015 BACIGALUPI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARDS

In 1956, Helen and Charles Bacigalupi purchased 121 acres of prime vineyard land along Westside Road in the heart of Russian River Valley. And, in 1964, they were among the first in the area to plant Pinot Noir and Chardonnay. The Bacigalupi family grapes garnered fame in 1976 when they were used to make Chateau Montelena's winning entry in that year's Paris Tasting. Our Pinot Noir grapes for this release came from one of the newer vineyards called Frost Ranch, located just across the road from the original plantings. The ranch was purchased by the Bacigalupi family in 1993 and Block 9 is planted entirely to Wente selection Pinot Noir, which produces a classically elegant Russian River Pinot Noir.

### VINTAGE

The 2015 vintage was another great year for Gary Farrell and Russian River Valley. The 2015 Pinot Noir crop was modest in size but the quality was exceptional across the board. A mild winter, with sunny, spring-like weather beginning in February, led to early bud break, followed by an early, yet extended bloom. Cooler weather in the spring contributed to variable crop size and the production of petite Pinot Noir clusters. Warm, dry weather in the summer provided optimal conditions for flavor, tannin and color development. The small clusters, berries and stems provided nearly impeccable material for creating great wines with tremendous natural acidity and abundant aromatics. High temperatures in August and early September accelerated maturity and precipitated the intense, compacted picking season. The growing season began early and led to another early harvest, though ample hang-time was achieved so we've found that the wines have richness, texture, freshness, purity, intensity, plenty of natural acidity, and perfectly balanced alcohols. In the end, Mother Nature again filled our cellar with some of the best, most balanced wines we've ever produced.

### 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 16 months of barrel aging on primary lees.

### TASTING NOTES

This classic Russian River Valley Pinot Noir expresses characteristics that are true to the Middle Reach, the most famous neighborhood within the appellation. Bacigalupi is situated in the northernmost part of the region, which produces wines with vibrant red cherry, rose petal, wet earth and black tea. The fruit is fleshy and succulent; oozing ripe, wild strawberry and raspberry. Underneath the fruit are layers of earthiness, reflecting the sandy, gravelly soil upon which this vineyard lies. The tannins are velvety and supple; the acid is persistent, but not dominant. All of these characteristics create a balanced wine that is rich and luscious, yet simultaneously tart and mouthwatering, with a long, silky finish.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Bacigalupi Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

16 months in 40% new  
French oak

#### ALCOHOL

14.1%

#### pH / T.A.

3.37 / 6.8 gm/L

#### PRODUCTION

591 Cases

#### BOTTLING DATE

January 30, 2017

#### RELEASE DATE

May 2018

#### RETAIL PRICE

\$65