

# GARY FARRELL

VINEYARDS & WINERY

## 2016 ROCHIOLI VINEYARD PINOT NOIR RUSSIAN RIVER VALLEY

### VINEYARDS

About five miles from our winery up the gently winding Westside Road, the 162-acre Rochioli Vineyard was originally purchased in 1938 by Joe Rochioli, Sr. The vision of growing Pinot Noir and Chardonnay along these fertile, gravelly soils was carried out by Joe Jr. after his father's passing in 1966. Of the 128 planted acres on the Rochioli Vineyard, half is planted to various clones of Pinot Noir. This release brings together several stand-out blocks on the property, including three planted in 1974, 1995 and 2000, where some of the vines come from cuttings taken from the original "mother" block planted in 1968. At a time when Pinot Noir was virtually unknown here in the Russian River Valley, Joe Rochioli Jr. was ahead of his time in selecting the Pommard clone for these initial plantings.

### 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 at the historic Rochioli vineyard in the cool morning hours of September 2nd, then brought directly to the winery. After carefully hand sorting, 80% of the fruit was gently de-stemmed, then transferred to a small, open-top tank with a cooling jacket. At that point, 20% of the hand selected bunches were added to the top of the tank as whole clusters, and the fruit was chilled to 45°F to cold soak for 5-7 days before fermentation was started. During fermentation, the cap was punched down 2-3 times per day, with an occasional, gentle juice pump-over through a screen, only as needed to cool the fermentation and give the yeast a boost of oxygen. After fermentation, the newly fermented 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 French oak barrels (light and medium toast Ana Selection, Francois Freres, Remond, and Tonnellerie O) for 15 months of aging on primary lees.

### TASTING NOTES

This stunning offering from the famed Rochioli Vineyard opens with inviting aromas of black tea, rose petals, and dried herbs. Classic Pinot Noir notes of ripe cherry, wild strawberries, and pureed raspberries fill the glass and are complemented with an essence of bay laurel, nutmeg, and Chanterelle mushrooms. The palate is framed by an exceptional purity of fresh, red fruit that is carefully balanced with silky wood tannins and delicate spices. Bright natural acidity coupled with an amazing textural depth, provide a complex, lively mouthfeel and remarkable finish.

### TECHNICAL INFORMATION

#### APPELLATION

Russian River Valley

#### VINEYARDS

Rochioli Vineyard

#### COMPOSITION

100% Pinot Noir

#### FERMENTATION & AGING

15 months in 40% new  
French oak

#### ALCOHOL

13.5%

#### pH / T.A.

3.44 / 6.7 gm/L

#### PRODUCTION

598 Cases

#### BOTTLING DATE

January 31, 2018

#### RELEASE DATE

June 2018

#### RETAIL PRICE

\$80