## GARY FARRELL

–Vineyards & Winery –

# 2022 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 Rochioli and Bacigalupi vineyards are 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 vineyard is in the Santa Rosa Plain, a distinctly cooler and foggier sub-region, while the Hallberg and McDonald Mountain Vineyards, located within the Green Valley and Sebastopol Hills neighborhoods, exhibits even more extreme cool climate 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 2022 growing season began with a cold, dry winter that continued through February, though the chilly, sunny days led to early bud break, followed by a few inches of rainfall in March-April. Late March brought warm, sunny days that continued through May, leading to early bloom and rapid shoot growth. April brought serious frost that resulted in damage to the vulnerable new growth. This was followed by an unexpected hailstorm on May 9th that caused more damage, and further impacted yields. Warm Summer temperatures led to an early onset of harvest on August 12th. A heat wave that month pushed maturity so 74% of our grapes were already in when the severe heat wave arrived around September 6th. Temperatures peaked well above average, which would have caused excessive dehydration if we hadn't swiftly harvested the remaining grapes. Harvest ended September 9th, which was the earliest in our winery history. Despite the rapid pace, flavors and tannin were concentrated and acidity was vibrant, creating wines that rival those of the beautiful 2021 vintage.

# 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 toast François Frères, Ana Selection, Remond and Tonnellerie O) for 9 months of barrel aging on primary lees.

# Tasting Notes \_\_\_\_\_

Seductive aromas of Luxardo cherries intertwined with rose petals, fresh fennel, dark berry preserves, and a hint of savory earth. The youthful yet complex palate offers juicy flavors of sour cherries, blood orange, wild raspberries and with a dollop of tangy tamarind. Fine-grained tannins are balanced by firm acidity, creating a full-bodied texture, lending to an incredibly long, spicy finish.

#### **Appellation**

Russian River Valley

#### Composition

100% Pinot Noir

#### Fermentation & Aging

9 months in 35% new French oak

#### Alcohol

13.7%

#### pH/T.A.

3.40 /6.7 gm/L

#### Production

11,204 Cases

#### **Bottling Date**

June 6, 2023

#### Release Date

January 2024

#### Retail Price

\$50