

Winemaker Theresa Heredia (pictured right) is a pioneer of cool-climate viticulture in Sonoma; she has been with the estate since 2012.



Gary Farrell Olivet Lane Chardonnay 2018

Russian River Valley, California

ESTATE

For over 37 years, Gary Farrell Winery has crafted small-lot artisan wines capturing balance and stylistic elegance from some of the finest vineyard sites in the Russian River Valley. In 1985, Winemaker Gary Farrell released his 55 cases of 1982 Rochioli-Allen Pinot Noir to widespread critical acclaim. Since that release, the team at Gary Farrell Winery has consistently focused on rigorous vineyard selection, outstanding grower relationships, and superior quality fruit. For the past 8 years, the current owners have been dedicated to enhancing Gary Farrell's legacy with a single-minded focus on quality.

WINE

The Olivet Lane Vineyard is consistently a benchmark for Chardonnay in Russian River Valley, and the 2018 delivers without fail. An always welcome nose of Meyer lemon, crisp apple and Satsuma mandarin fill the glass alongside the intoxicating aroma of freshly baked butter cookies. The palate is equally as generous, offering layers of lemon cream, coriander, brioche and flaky puff pastry, and the supple, lengthy finish leaves nothing to be desired.

VINEYARD

Pellegrini's Olivet Lane Vineyard was planted in 1975 to Wente selection on AXR rootstock. The vineyard sits on 65 acres of sloping benchland in the Santa Rosa Plain, in between the warmer Westside Road region and the cooler Green Valley, where warm summer days are moderated by cool breezes and chilly evening temperatures.

WINEMAKING

Harvest: Fruit is picked at slightly lower sugar levels in order to capture more varietal character, natural acidity and site specificity

Variety: 100% Chardonnay

Aging: 9 Months, French Oak (35% new)

Alcohol: 13.4%

VINTAGE

2018 was a breath of fresh air and a return to a more normal harvest onset. The season began with a cold, wet winter, which set the pace in that it delayed vine development by 3-4 weeks. Bloom ensued in mid to late May, the nearly perfect weather throughout the summer months led to a very large, yet excellent quality crop. Harvest commenced on August 30th and was finished by September 29th, just before the rain came. Concentration and tannin levels were quite excellent. Canopy management was extremely important in that fruit thinning was necessary at multiple stages of vine development.

TASTING NOTE

"Attractive citrus notes of lemon tart, grapefruit and lime zest initially open up in the glass, followed by rich aromas of honeysuckle, lemongrass and pie crust. The palate opens up with flavors of roasted Meyer lemon, wildflower honey, apricot and peach. The texture is rich and creamy with an underlying layer of acidity and loads of fleshy fruit that linger into a persistent finish."

- WINEMAKER, THERESA HEREDIA