



# GARY FARRELL

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



## Hallberg Vineyard Pinot Noir 2019

Russian River Valley, California

### ESTATE

For over 38 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 Hallberg Vineyard Pinot Noir is a Grand Cru amongst single vineyard offerings from Gary Farrell Winery. Vintage after vintage, it delivers a dynamic wine that reflects the diverse array of soil types, the cooling effects of the Green Valley appellation, and the broad spectrum of dark red fruit character and exotic spice that the vintage brings, from pomegranate to beetroot, clove to grains of paradise.

### VINEYARD

Named for its previous owners, the 100-acre Hallberg Vineyard is today owned and managed by wine industry veterans including vineyard manager Kirk Lokka. Nestled in the Green Valley appellation, the site enjoys refreshing daytime breezes and cool nighttime temperatures. The strong marine influence means less severe daily temperature shifts so the vines never completely shut down, producing fruit with deep, dark color, great structure, silky tannins, darker fruit flavors and earthy characteristics.

### WINEMAKING

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

**Variety:** 100% Pinot Noir

**Aging:** 15 Months, French Oak (40% new)

**Alcohol:** 14.1%

### VINTAGE

After record-breaking rainfall in late February, a relatively cool spring followed, delaying bud break into mid to late March. The delayed onset and cool temperatures would predict the beginning of harvest at a more typical date, compared to a few past vintages. The month of May brought more heavy rains, but damage to the crop was minimal. Summer temperatures were perfect and mild. By June, growers began to see that a big crop was forming. Come July, veraison was under way and growers had to drop lots of unevenly ripening clusters on several occasions. Despite the quantity of clusters per vine, flavor, concentration and tannin levels were quite excellent.

### TASTING NOTES

"This stunning Hallberg exudes cool climate Pinot Noir aromatics of Mullberry, Bay Laurel, Fennel, Satsuma zest and fresh cedar. The palate opens with vibrant flavors of Bing cherry compote, cassis and Hibiscus, followed by earthy tamarind and Oolong tea. The finish is velvety and seductive, yet tangy, with ample acidity to offer years of age in the bottle. A beautiful example of dry farmed Pinot Noir from a cool Coastal climate." – Winemaker Theresa Heredia