

GARY FARRELL

VINEYARDS & WINERY

NOVEMBER 2010

Dear Friends,

“This vintage will go down in history as one of the most unusual and challenging on record.”

Here at Gary Farrell Wines, the 2010 harvest is coming to an end (big sigh of relief!). Truly, this will be the year that separates the women from the girls and the men from the boys, when it comes to winemaking!

This vintage will go down in history as one of the most unusual and challenging on record. An unseasonably cool and damp summer, punctuated by a record-breaking heat spike at the end of August, left many vineyards struggling to adjust. Harvest commenced almost an entire month later than normal. A late September heat wave intensified harvest. In two weeks, we brought in 2/3 of our tonnage for the year! Some fruit came in showing signs of heat damage and stress.

Fortunately for us, as we source our fruit from multiple small, independent growers in differing microclimates, damage was not uniform. Much of the less desirable fruit was dropped in the field by our growers. Hand-harvesting, and the tremendous amount of hand-sorting done onsite, separated out only the best fruit for our production. In the cellar, Susan Reed and her capable staff monitored the yeast nutrients carefully, providing a healthy environment for fermentation. Cold soaks were kept to a minimum, avoiding any harsh extraction that can lead to bitterness. While all this extra work is time-consuming and expensive, the results are well worth the effort.

The upside to this unusual 2010 vintage is that the resulting wines will be more about nuance and structure. The longer hang time allows the grapes to more accurately reflect their “terroir”-their birthplace. The wines should be understated, with lower than average alcohols, and lovely aromatics. This should be an age-worthy vintage, in keeping with our Burgundian style.

Now, on to the November releases! This club shipment is one of our more exciting ones. The venerable Rochioli/Allen Chardonnay is always an award-winning standout, and 2008 is no exception. The 2008 Hallberg Vineyard Pinot Noir lovingly reflects its Green Valley/Russian River origins-subtle dark fruit and exotic spices. Next, the 2008 Starr Ridge Pinot Noir, Dijon Clone, with hints of orange peel, pomegranate, and cranberries, is Christmas in a bottle! The 2008 Boschetti Vineyard Zinfandel, from the Russian River appellation, showcases red fruit and brambles-and lower alcohol-for a more food-friendly Zinfandel. Lastly, we are pleased to present our first Syrah, the 2008, from the Ramal Vineyard in the Carneros region. Soft fruits, earthiness, and spices punctuate this cool-climate offering. We think you will agree these wines will fit in at any holiday function, now or in the future.

As the holidays are just around the corner, don't forget Gary Farrell wines when thinking gifts. We have a limited number of 25th Anniversary magnums still available, in addition to some very special library offerings. Our tasting room is always a beautiful and tasty spot to bring your out-of-town guests. And for those of you thinking ahead, February 12th is our annual Dungeness Crab Feast. This popular event sells out fast, so don't wait too long. We always look forward to seeing our friends.

Cheers!

From Your Friends at Gary Farrell



UPCOMING EVENTS

Join Us For The Annual Crab Feed At Gary Farrell

Join us to sip the fruits of the vine and
nibble the fruits of the sea at Gary
Farrell's annual crab feed!

This is one of our favorite and most
popular events and sells out very quickly.

Don't miss out, RSVP now!

Saturday February 12th

Appetizers 6pm

Dinner 7pm

\$90 plus tax per person

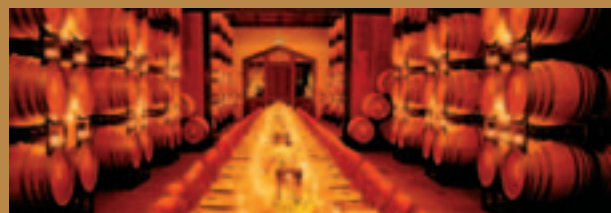
4 reservations per membership

80 guests maximum

RSVP 866-277-9463

or email us your reply to:

crew@garyfarrellwines.com



NEW RELEASES



2008 CHARDONNAY
Rochioli-Allen Vineyards, Russian River Valley

VINEYARDS

The grapes for this outstanding Chardonnay come from the renowned 130-acre Rochioli vineyard in the heart of the Russian River Valley and the Allen vineyard, which is a contiguous property to the south, planted and farmed by the Rochioli family.

WINEMAKING NOTES

The 2008 growing season was a roller coaster year. It began with dry warm weather that started vines growing early. Then there were freezing temperatures during the spring (down to 23 degrees F. in some areas of Sonoma County) causing some damage due to frost, followed by excessive heat and high wind during bloom. Thereafter we had slightly above average temperatures, followed by slightly below average temperatures all summer long. From a winemaking perspective, the dry growing season produced the benefit of inducing "moderate stress" on the vines, which limited growth of the canopy and focused the vines' energy on the grapes. The smaller berries with the slightly lighter crop combined to produce beautiful concentrated fruit flavors.

TASTING NOTES

The 2008 Rochioli-Allen Chardonnay shows a lemon-gold color with bright clarity and medium intensity in appearance. The nose shows medium intensity with developing aromas of ripe apples, pear, vanilla cream and honeysuckle. Additional notes of toasted grains and roasted nuts show layers of complexity. The palate shows medium intensity and medium plus length and acidity with flavors similar to the aromas. Ripe, rich and juicy, enjoy this wine over the next two to four years.

Technical Notes Winemaker: Susan Reed Appellation: Russian River Valley Varietal: 100% Chardonnay Harvested: September 9th & 18th Bottled: June 5, 2009 Alcohol: 14.3% Acidity: 3.30pH, .65 gm/100ml



2008 PINOT NOIR
Hallberg Vineyard, Russian River Valley

VINEYARDS

The 100-acre Hallberg Vineyard is named for previous owners Don and Marcia Hallberg and today owned by a small group of investors headed by Brice Jones, formerly of Sonoma Cutrer. The vineyard is meticulously farmed by Kirk Lokka, also a veteran of Sonoma Cutrer, and the commitment to quality of the current owners coupled with the site's exceptional soils give this property boundless potential.

WINEMAKING NOTES

The 2008 growing season was a roller coaster year. It began with dry warm weather that started vines growing early. Then there were freezing temperatures during the spring (down to 23 degrees F. in some areas of Sonoma County) causing some damage due to frost, followed by excessive heat and high wind during bloom. Thereafter we had slightly above average temperatures, followed by slightly below average temperatures all summer long. From a winemaking perspective, the dry growing season produced the benefit of inducing "moderate stress" on the vines, which limited growth of the canopy and focused the vines' energy on the grapes. The smaller berries with the slightly lighter crop combined to produce beautiful concentrated fruit flavors.

TASTING NOTES

The 2008 Hallberg Pinot Noir shows a deep ruby color with medium intensity in appearance. The developing nose has medium intensity and shows notes of subtle dark fruits, black cherry and plum. Generous warm spices and soft notes of tea show layers of complexity. The palate confirms the nose with medium acidity, body and ripe, fine-grained tannin. This youthful wine will benefit from an additional twelve to eighteen months of aging and will drink well over the next two to four years.

Technical Notes Winemaker: Susan Reed Appellation: Russian River Valley Varietal: 100% Pinot Noir Harvested: August 23 to September 6, 2008 Bottled: December 8, 2009 Alcohol: 14.8% Acidity: 3.58 pH, .68 gm/100ml



2008 PINOT NOIR
Starr Ridge, Dijon Clones, Russian River Valley

VINEYARDS

This 24 acre property has an easterly orientation and is located in the cool, breezy hills just east of the Russian River and southwest of the town of Windsor. After careful research, four clones of Pinot Noir were selected for planting: Pommard clone 4, Dijon clone I14, Dijon clone I15 and Dijon clone 777. Due to the high density of planting at the vineyard, low vigor rootstocks that are compatible to the soil profile were selected.

WINEMAKING NOTES

The 2008 growing season was a roller coaster year. It began with dry warm weather that started vines growing early. Then there were freezing temperatures during the spring (down to 23 degrees F. in some areas of Sonoma County) causing some damage due to frost, followed by excessive heat and high wind during bloom. Thereafter we had slightly above average temperatures, followed by slightly below average temperatures all summer long. From a winemaking perspective, the dry growing season produced the benefit of inducing "moderate stress" on the vines, which limited growth of the canopy and focused the vines' energy on the grapes. The smaller berries with the slightly lighter crop combined to produce beautiful concentrated fruit flavors.

TASTING NOTES

The 2008 Starr Ridge Dijon Clone Pinot Noir shows medium intensity in appearance with a ruby color. The developing nose shows medium intensity with aromas of cranberry, red cherry, pomegranate, menthol and an orange peel citrus quality. The palate has medium intensity, acidity and length with ripe, dusty tannins, showing plentiful red fruits and warm spices. Drink over the next two to five years.

Technical Notes Winemaker: Susan Reed Appellation: Russian River Valley Varietal: 100% Pinot Noir Harvested: August 27, 2008 Bottled: July 25, 2009 Alcohol: 14.1% Acidity: 3.52 pH/.653 gm/100ml



2008 ZINFANDEL
Boschetti Vineyard, Russian River Valley

VINEYARDS

The Boschetti Vineyard is located near the town of Fulton, just north of Santa Rosa, in the heart of Russian River Valley. This head-trained, dry-farmed vineyard is planted in Yolo silt loam and is over fifty years old.

WINEMAKING NOTES

The 2008 growing season was a roller coaster year. It began with dry warm weather that started vines growing early. Then there were freezing temperatures during the spring (down to 23 degrees F. in some areas of Sonoma County) causing some damage due to frost, followed by excessive heat and high wind during bloom. Thereafter we had slightly above average temperatures, followed by slightly below average temperatures all summer long. From a winemaking perspective, the dry growing season produced the benefit of inducing "moderate stress" on the vines, which limited growth of the canopy and focused the vines' energy on the grapes. The smaller berries with the slightly lighter crop combined to produce beautiful concentrated fruit flavors.

TASTING NOTES

The 2008 Boschetti Vineyard Zinfandel shows medium plus intensity in appearance with a dark ruby core of color. The developing nose has medium plus intensity, showing classic Russian River Valley Zinfandel characteristics like blackberry, bramble, black cherry and strawberry. Some spicy black pepper, chocolate, vanilla and warm spices also play a supporting role. The palate shows medium plus intensity, acidity and length with flavors matching the nose. Drink this wine over the next two to four years.

Technical Notes Winemaker: Susan Reed Appellation: Russian River Valley Varietal: 100% Zinfandel Harvested: September 30, 2008 Bottled: December 10, 2009 Alcohol: 14.4% Acidity: 3.57 pH/74 gm/100ml



2008 SYRAH
Ramal Vineyard, Carneros

VINEYARDS

The Ramal Vineyard is located in Carneros on south-facing slopes overlooking the San Pablo Bay, a northern branch of San Francisco Bay. In addition to the sand and clay-based soils that predominate in Carneros, this vineyard features rocky sections of a type seldom seen in Carneros.

WINEMAKING NOTES

The 2008 growing season was a roller coaster year. It began with dry warm weather that started vines growing early. Then there were freezing temperatures during the spring (down to 23 degrees F. in some areas of Sonoma County) causing some damage due to frost, followed by excessive heat and high wind during bloom. Thereafter we had slightly above average temperatures, followed by slightly below average temperatures all summer long. From a winemaking perspective, the dry growing season produced the benefit of inducing "moderate stress" on the vines, which limited growth of the canopy and focused the vines' energy on the grapes. The smaller berries with the slightly lighter crop combined to produce beautiful concentrated fruit flavors.

TASTING NOTES

The 2008 Ramal Vineyard Syrah shows deep intensity in appearance with a dark ruby rim to a purple core in color. The developing nose is of medium plus intensity, showing dark plum, blackberry and savory, gamey notes with a touch of pepper spice. Additional earthy layers of leather and mushroom play a supporting role. The youthful palate shows medium plus acidity and body with a slight tannic grip, begging for careful aging or hearty foods.

Technical Notes Winemaker: Susan Reed Appellation: Carneros Varietal: 100% Pinot Noir Harvested: September 11 & 15, 2008 Bottled: July December 1, 2009 Alcohol: 14.1% Acidity: 3.48 pH 7.30 gm/L titratable acidity.



FEBRUARY 2011 GRAND CREW SHIPMENT:

- 2010 SAUVIGNON BLANC, REDWOOD RANCH
- 2009 CHARDONNAY, CARNEROS SELECTION
- 2008 PINOT NOIR, HALLBERG, DIJON CLONES
- 2008 PINOT NOIR, ROCHIOLI VINEYARD
- 2008 SYRAH, TRENTON STATION

Subject to change

