

FAILLA

WINERY - St. Helena, CA

APPELLATIONS - Anderson Valley AVA; Green Valley AVA; Napa Valley AVA; Sonoma Coast AVA; Sonoma Valley AVA

WINEMAKER - Ehren Jordan

FARMING - Sustainable/Organic

WEBSITE - www.faillawines.com



F A I L L A

HISTORY

Founded in 1998, Failla is a project by winemaker Ehren Jordan and his wife Anne-Marie Failla that are dedicated to sourcing cool climate fruit from the coastal areas of California and making wine using traditional Burgundian methods. Ehren debuted in the California wine industry in 1994, followed by a sojourn to Burgundy. After years of making wines for both Neyers Vineyards and Turley Wine Cellars, Ehren decided to start his own business. In 2004, he purchased 10 acres of land on the Silverado Trail in the Napa Valley that included a vintage yellow farm house and stone winery dating back to the 1800s. In addition to renovating the existing facility, the team has plans for a nearly 12,000 square foot, bi-level fermentation room featuring gravity-flow wine movement.

VITICULTURE

Ehren spent a full year noting Sonoma Coast's climate idiosyncrasies, soil elements and coastal influences. He discovered that the steep hillsides, rocky soil and cool temperatures make it an ideal location for cool climate varietals. To date, Ehren has cultivated 14 acres on Estate Vineyard in Cazadero, as well as relationships with some of the region's top grape growers.

❖ Estate Vineyard – Fort Ross-Sea View

At 1000 feet in a remote, western sub-appellation of Sonoma County, this vineyard has been farmed organically since the start. In the fall, they choose to use compost and oyster-shell lime, to hand hoe weeds and to plant nitrogen-fixing cover-crops. Vines are dry farmed as a result of being off the power grid and located near natural springs (meaning water is muscled hundreds of vertical feet uphill by solar power and metered out).

❖ Hirsch Vineyard – Sonoma Coast

David Hirsch established the vineyard in 1980 to grow fruit and make site-specific wine at 1500 feet in elevation. Vintage after vintage, efforts have been placed on growing fruit with profound characteristics of that site.

❖ Chuy Vineyard – Sonoma Valley

Named after Vineyard Manager Jesus "Chuy" Ordaz, this vineyard produces some of the most complex, layered Chardonnay in the lineup sitting at 1000 feet. Yields from this site feature tiny berries mixed in with large ones (known affectionately as "hens and chicks"), courtesy of the Shot-Wente clone of Chardonnay.

❖ Peay Vineyard – Sonoma Coast

Nestled on top of a foggy ridge line amid the ever-winding roads near Annapolis, this vineyard fits the definition of 'extreme farming'. A marginal site at best, the vineyard's sandstone soils contribute to naturally low fertility and the potential for grapes of truly superior expression.

❖ Occidental Ridge Vineyard – Sonoma Coast

This vineyard has been owned by Richard and Darla Radcliffe since 2004. "If one can accept that there is 'the wild' of the true Sonoma Coast, out to our west, and 'the mild' of the central Russian River viticultural areas, we are right between the two. Our vineyard seems to express the best of both worlds." – Richard Radcliffe

❖ Pearlessence Vineyard – Sonoma Coast

Greg and Linda Pearl farm 2 acres of Pinot Noir and Pinot Blanc. "In its youth, this wine is all about tannins, acids and oak...but intricacies range from flowers and mushrooms to tea, cola and wildland herbs. The texture is light and silky. Begin to enjoy it in 2018." – On the 2012 vintage, Wine Enthusiast, June 2014



FAILLA

❖ **Keefer Ranch Vineyard – Russian River Valley**

Lying in the southwestern part of the Green Valley, this land has intense morning fog and sandy Goldridge series soils, a combination that provides balanced water, nutrition and sunlight, which results in quality wines.

❖ **Savoy Vineyard – Anderson Valley**

This vineyard has a diversity of soil types. The knolls are generally composed of sandy loams weathered from sandstone with moderate moisture holding capacity and moderate to very low vigor. The alluvial terraces are more darkly colored loams underlain with clay loams. The higher clay content of these terraces means higher moisture holding capacity and moderate vigor. Some areas within the terraces may soon be dry farmed.

❖ **Whistler Vineyard – Sonoma Coast**

“This site lies in the northern most reaches of Sonoma County and all three acres are exclusively sold to Failla.” – The Pinot File, February 2014

❖ **Hudson Vineyard – Napa Valley**

Ehren has a longstanding relationship with Lee Hudson of Hudson Vineyards; first purchasing fruit from him in the early 90s while making wine for Neyers Vineyards. This association has allowed Failla to enjoy vineyard-designate status from Hudson since 2010 with inaugural releases of both Chardonnay and Syrah.

VINIFICATION

Failla Chuy Vineyard Chardonnay

Ehren distinguishes the wine from this vineyard site by fermenting and aging 1/4 of the wine in a uniquely designated concrete-egg, while the remainder rests sur lie in primarily neutral French oak barrels.

Failla Estate Fort Ross-Seaview Vineyard Chardonnay

Organically-farmed grapes are hand-picked, whole-cluster pressed and undergo native yeast fermentation in a combination of 30% concrete egg and 70% French oak (30% new, 30% 2nd year, 40% 3rd year). The wine is then aged sur lie for 11 months.

Failla Hudson Vineyard Chardonnay

Hand-picked grapes undergo native yeast fermentation in a combination of 30% concrete egg and 70% French oak (30% new, 30% second year, 40% third year). The wine ages sur lie for 11 months.

Failla Keefer Ranch Vineyard Chardonnay

Fruit is whole-cluster pressed into concrete egg fermenters (25%) and French oak (1/3 new) for about 10 months of aging.

Failla Sonoma Coast Chardonnay

Fruit is whole-cluster pressed into French oak, concrete eggs and stainless steel. Native yeasts are used for primary fermentation, and the wine naturally completes malolactic fermentation. The wine rests sur lie for 9 months before bottling.

Failla Hudson Vineyard Syrah

Ehren relies on 100% whole-cluster fermentation to highlight the variety's distinctive, peppery aromatics. Barreled in French oak (30% new), this wine delivers an impressive "New-World Rhône"-style profile.

Failla Hirsch Vineyard Pinot Noir

Fruit is destemmed and placed in open-top fermenters. Total maceration, including cold soak and primary fermentation, lasts no more than 10 days for each of the lots. The wine ages in barrels (30% new, 70% 2- to 4-year-old barrels). Each lot is aged sur lie for 11 months then racked and blended for the first time just prior to bottling.

Failla Occidental Ridge Pinot Noir

This wine is comprised of three blocks with multiple clones. Each clone is picked, fermented and aged separately with native yeasts used throughout the winemaking process.

Failla Sonoma Coast Pinot Noir

Each lot is fermented and aged individually. Some fruit is fermented with whole clusters to provide additional structure and aromatics to the final blend. Native yeasts are used for primary fermentation, and the finished wine is aged on its lees (10% new French oak, 65% neutral French oak, 25% stainless steel).

