



CHARDONNAY
MARTINELLI ROAD VINEYARD • RUSSIAN RIVER VALLEY
2019



2018 Vintage

94 points - Antonio Galloni, Vinous

94 points – Erin Brooks, Wine Advocate

2017 Vintage

96 points - Antonio Galloni, Vinous

93+ points - Erin Brooks, Wine Advocate

WINEMAKING DETAILS

Fermentation: 100% neutral French Oak; 100% Malolactic; on the lees with daily battonage

Oak: 50% new French Oak,
50% neutral French Oak, 10 months

Case Production: 290

VINEYARD DETAILS

Soil Type:
Franciscan and Goldridge

Rootstock: 110R

Clones:
95 Wente

GROWING YEAR

Heavy rainfall and floods dominated late winter and early Spring 2019. This rain pushed bud break into late March and early April. Both April and May were cool which slowed down the growth in the vines and stretched out ripening. The summer was very temperate, with a bit of heat just before harvest to help push the flavors. Overall, we were around 10 days later in stages from bud break to harvest than in the 2018 vintage. This long growing season allowed for full and rich flavor development.

VINEYARD CHARACTER

The Martinelli Road Chardonnay Vineyard is one of our coolest vineyard sites in the Russian River Valley and is consistently one of the last vineyards to be picked. A large portion of the vineyard remains shaded for most of the day by a ridge of old redwood trees. Lee Martinelli Sr. planted this vineyard in 1989 using clone 95, and the vineyard borders the Jackass Zinfandel vineyard on the original Martinelli family homestead ranch.

TASTING NOTES

Fresh mango, pineapple and guava aromas are found in the expressive nose. Juicy upon entry the tropical flavor of pineapple is complimented with powder sugar in the mouth. Subdued barrel toast notes are in the long fresh finish.