



CHARDONNAY  
BELLA VIGNA • SONOMA COAST  
2018



### WINEMAKING DETAILS

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

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

Case Production: 1,291

Winemaker: Courtney Wagoner

Consulting Winemaker: Erin Green

### VINEYARD DETAILS

Sourced from select Martinelli Chardonnay  
sites on the Sonoma coast

### GROWING YEAR

The 2018 season was much calmer than 2017, due to the absence of extra rain and heat spikes we experienced in 2017. The moderate temperatures in the spring and summer allowed for a longer growing season and full flavor development. There was plenty of water in the soil to carry the clusters through the long growing season with minimal dehydration. Our first day of harvest in 2018 was September 10<sup>th</sup>, compared to an August 26<sup>th</sup> start the prior year. It was nice that the production team could enjoy Labor Day weekend right before the long hours and hard work of harvest began.

### VINEYARD CHARACTER

Our Bella Vigna label is curated from our estate vineyards in the Sonoma Coast appellation. We wanted to create an appellation blend that reflects the characteristics of our Sonoma Coast vineyards and is still true to our Martinelli style. Bella Vigna translates to ‘Beautiful Vines’, so our winemaking team chose barrels that best denote the flavor profiles of our vineyards, showcasing how beautiful the fruit from the Sonoma Coast can be.

### TASTING NOTES

Our 2018 Bella Vigna Chardonnay is expressive on the nose with aromas of lemon, fresh earth, and white flowers. Bright on the palate with flavors of powdered sugar, candied citrus, and pineapple cake, this wine has an extremely balanced finish.