



MARTINELLI

ESTABLISHED IN THE 1880'S

CHARDONNAY

BELLA VIGNA • SONOMA COAST

2019



WINEMAKING DETAILS

Whole cluster press

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

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

Case Production: 1,196

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green

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

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

On the nose you will find aromas of golden apple, fresh lemon juice, and graham cracker. This wine is vibrant upon entry with flavors of lemon and pear. The bright acid feeling on the palate will continue through the citrus splashed finish.