

PINOT NOIR BONDI HOME RANCH • RUSSIAN RIVER VALLEY 2021



2019 VINTAGE

PINOT NOIR

BONDI HOME RANCH VINEYARD ESTATE GROWN

94 points Antonio Galloni, Vinous 95 points Erin Brooks, Wine Advocate

2018 VINTAGE

96 points Antonio Galloni, Vinous 95 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: 863

VINEYARD DETAILS

Soil Type: Goldridge Rootstock: 101-14, Clones: 115, 777, 667, 828

WINEMAKER

Courtney Robinett Wagoner

2021 was the driest known year on record and was also the third year of drought conditions for Sonoma County. Contrary to these conditions, the summer was relatively cool and started two weeks later than the previous year. The drought conditions did bring ripeness to each of our varietals at just about the same time. By the end of the first week, we had 40% of total tonnage in the winery. This included Chardonnay, Pinot Noir and Zinfandel from both Fort Ross-Seaview and Russian River Valley. Despite being a very compact harvest, small clusters and berry size have yielded exceptional quality which makes 2021 a standout vintage.

VINEYARD CHARACTER

The Bondi Home Ranch sits at the southernmost tip of the Russian River Valley in the Green Valley AVA in Sebastopol. Lee Martinelli Sr. inherited this ranch from his uncle when it was still an apple orchard and has since converted the 20 acres to Pinot Noir grapes. The vineyard is planted with eastern exposure, which promotes even ripening with all day sun. The cool breeze from the sea rises in the late afternoon, skimming along the distant bank of fog, relieving the vines from the afternoon heat, and enhancing slower ripening. The clones are 115, 777, 667, 828, 943 and Calera. Bondi Home Ranch has the longest growing season of all our vineyards; it is the first to bloom and the last picked.

TASTING NOTES

Inviting aromas of black plum, sweet leather, and clean minerality greet you upon opening. The entry is slightly sweet with present tannins, along with integrated Oak spice, fig preserve, and black cherry. The multi-layered palate evolves through the long finish.