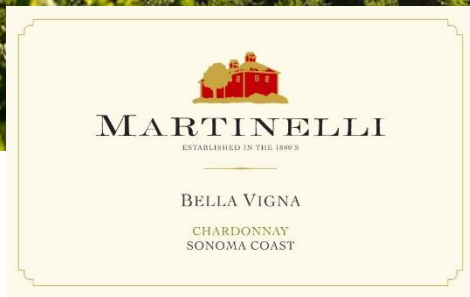




CHARDONNAY
BELLA VIGNA • SONOMA COAST
2020



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: 772

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green

GROWING YEAR

2020 will likely go down as one of the most memorable harvests in Martinelli history. The growing season was nearly perfect until mid-August when two nearby wildfires were ignited by a dry lightning storm. At this point in the berries' growth cycle, the skins are softening and developing favors. Because we religiously prioritize the quality of our wines and the integrity of our brand, we made the hard but crucial decision to not make any Pinot Noir from the 2020 vintage. Unlike the other varieties that we grow, Pinot Noir is susceptible to absorbing flavors from its surroundings because it is exceptionally thin-skinned. Therefore, we are able to pick up terroir flavor nuances even within the same AVA in this grape. Luckily, we have Chardonnay, Zinfandel, and Syrah from the 2020 vintage. Chardonnay is removed from its skins as soon as it enters the winery, so contact with any smoke flavors is extremely minimal. Zinfandel and Syrah both have very tough skins and did not absorb the smoke flavors we tasted in the Pinots. Though we were only able to process half the amount of fruit we do in a normal year, we are grateful for the outstanding wines we were able to make from the 2020 harvest.

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

Bright aromas of pear, fresh pineapple, and lemon cream are found in the nose. The sweet entry leads to an elegant mid-palate with flavors of pear and golden apple. Powdered sugar and fresh lemon juice round out the smooth and balanced finish.