



CHARDONNAY
BELLA VIGNA • SONOMA COAST
2021



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: 845

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green

GROWING YEAR

2021 was the driest year on record since they started keeping records 127 years ago. It 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 varieties at just about the same time. By the end of the first week, we had 40% of the 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

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

This wine has a beautiful bouquet of lemon zest and graham cracker crumbles. A vibrant entry leads to flavors of golden apple, lemon cake and pear, followed by a citrus splashed finish.