



MARTINELLI
ESTABLISHED IN THE 1880'S

SYRAH

HOP BARN HILL VINEYARD • RUSSIAN RIVER VALLEY

2021



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

The Hop Barn Hill Syrah Vineyard was planted in 1996 on a clay loam slope near the old hop barn neighboring our winemaking area and tasting room. These heavy clay soils are perfect to reduce the vigor common to Syrah vines, forcing the plants to focus their efforts on the fruit versus their canopy or root systems. The grapevines are planted in four separate blocks; one meter by two meters apart, on less than an acre of land which yields no more than 3 barrels each vintage.

TASTING NOTES

Complex aromas of blueberries, sweet tobacco, and Amarena cherries are found in the nose. Layered tannins enhance the full palate with flavors of ripe cherry and barrel spice. A touch of fresh ground coffee is present in the lengthy finish.

WINEMAKING DETAILS

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

Oak: 50% new French Oak,
50% neutral French Oak, 15 months total

Case Production: 35

VINEYARD DETAILS

Soil Type:
Huichicha

Rootstock:
420

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green