



MARTINELLI

ESTABLISHED IN THE 1860'S

PINOT NOIR

THREE SISTERS VINEYARD • FORT ROSS- SEAVIEW

2022



2021 VINTAGE

95 points - Erin Brooks, Wine Advocate

91 points - Antonio Galloni, Vinous

2019 VINTAGE

94 points Erin Brooks, Wine Advocate

93 points Antonio Galloni, Vinous

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: 283

VINEYARD DETAILS

Soil Type: Josephine & Gold Ridge

Rootstock: 101-14, 3309

Clones: 115, 777, 667, Pommard

WINEMAKER

Courtney Robinett Wagoner

GROWING YEAR

The 2022 growing season was full of ups and downs, keeping our winemaking team on their toes. The season started out with ideal conditions with early rains helping to push bud break into Spring. While we encountered instances of shatter (a grape berry fails to develop because of incomplete pollination) due to frost, this was limited to specific vineyards. Meticulous attention was given to addressing this issue, as we diligently assessed each block and thinned any clusters affected by shatter. Thankfully, the summer months offered the optimal combination of warm days and perfectly cool nights. However, Labor Day weekend launched what has been marked as one of the most heat-intensive 7-day periods on record for Sonoma County, resulting in a significant number of vineyards reaching their ripening stage simultaneously.

VINEYARD CHARACTER

The Three Sisters Vineyard consists of two small vineyard sites: the Meadow, and the Lambing Barn Ridge, as this land was originally homesteaded in the 1860's for raising sheep by Carolyn Martinelli's ancestors. These pasture lands were planted with grapevines in the 1990's. This grape studded view lies upon the second ridge inland from the coastline at Fort Ross. Here above the fog line the skies are clear and pristine, yet in the winter the rain falls harder and denser than anywhere else in Sonoma County. Both sites are planted with clones 115, 777, 667 and Pommard and the soil is a mix of Josephine and Gold Ridge soil.

TASTING NOTES

Alluring aromas of strawberry compote, hibiscus tea, and rhubarb fill your nose. The vibrant entry has flavors of fresh strawberries, while the mid-palate is poised with flavors of fresh cream and fleshy plum. The prolonged finish is layered with hints of freshly roasted coffee beans.