

## ZINFANDEL

# VIGNETO DI EVO • RUSSIAN RIVER VALLEY

2022



## WINEMAKING DETAILS

Fermentation: 100% neutral French Oak; 100% Malolactic; on the lees with daily battonage Oak: 40% new French Oak, 60% neutral French Oak, 11 months Case Production: 835

## WINEMAKER

Courtney Robinett Wagoner

#### **CONSULTING WINEMAKER**

Erin Green

## VINEYARD DETAILS

Soil Type: Hugo with Josephine Rootstock: 420A Clones: JAH, JAV

## **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

This wine is a barrel-blend from select Martinelli single vineyard zinfandel sites: Jackass, Vellutini, Lolita and Giuseppe & Luisa. Our Vellutini, Lolita and Giuseppe & Luisa vineyards were planted with cuttings from our 135year-old Jackass Zinfandel clones. These vineyards are grown in cool regions of the Russian River Valley, allowing the deeper, dark flavors to develop in the grapes versus black pepper, characteristic of warmer vineyard sites. It is named for Evo Martinelli, who was raised on Martinelli Road. He was Lee Sr.'s first cousin, the son of Fred Martinelli. Evo gave Lee Sr. one of his first jobs out of the vineyard and instilled the importance of going to college in him as a young man.

# TASTING NOTES

This wine is wonderfully complex in the nose with aromas of red plum compote, raspberries, and dried mission figs. An energetic entry with juicy black plum flavors seamlessly transitions from mid palate to finish coated with dark chocolate shavings.