



MARTINELLI

ESTABLISHED IN THE 1880'S

PINOT NOIR

THREE SISTERS VINEYARD • FORT ROSS- SEAVIEW

2023



2022 VINTAGE

93 points Antonio Galloni, *Vinous*

94 points – Jeb Dunnuck/Aubrey Frick

92 points – Wine Spectator

2021 VINTAGE

95 points - Erin Brooks, *Wine Advocate*

91 points - Antonio Galloni, *Vinous*

WINEMAKING DETAILS

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

Oak: 50% new French Oak,
50% neutral French Oak, 10 months

Case Production: 208

VINEYARD DETAILS

Soil Type: Josephine & Gold Ridge

Rootstock: 101-14, 3309

Clones: 115, 777, 667, Pommard

WINEMAKER

Courtney Robinett Wagoner

GROWING YEAR

When we look back at the 2023 growing season there are two words that perfectly describe the vintage - late and big. After an exceptionally wet and cool winter, bud break happened over a month later than average. Our first day of picking was the day after the harvest completed the previous year. Fruit set was excellent and the temps during the summer were moderate to cool, with very few days in the triple digits. What a contrast from 2022! Mild temperatures along with abundantly available water allowed the clusters to develop slowly and evenly.

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

The nose is vibrant with fresh, abundant aromas of ripe strawberries, raspberries, and sweet baking spices. On the palate, a harmonious acidity carries through from start to finish, complementing bright flavors of strawberry and pomegranate. The finish is elegantly spiced, with a delicate hint of grated cinnamon stick lingering on the finish.