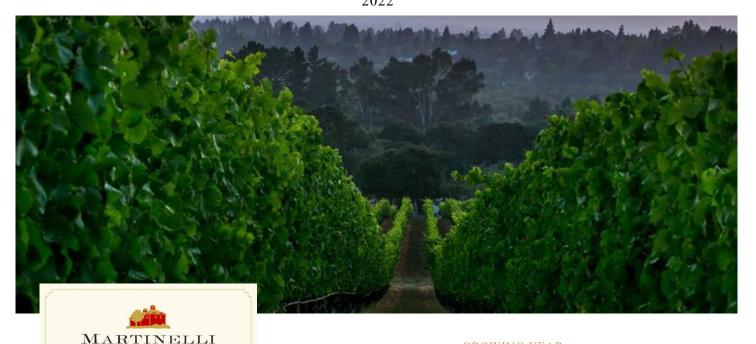


CHARDONNAY

LOLITA RANCH VINEYARD • RUSSIAN RIVER VALLEY 2022



2022 Vintage

CHARDONNAY

LOLITA RANCH VINEYARD

94 points – Audrey Frick, Jeb Dunnuck 2021 Vintage

95 points - Antonio Galloni, Vinous 95 points - Jeb Dunnuck/Audrey Frick

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: 196

VINEYARD DETAILS

Soil Type: Josephine and Goldridge Rootstock: AXR and St. George

> Clones: Wente and 4

GROWING YEAR

The 2022 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 Lolita Ranch is located on Martinelli Road in Forestville. The property was part of the original Martinelli Homestead Ranch, belonging to Giuseppe and Luisa Martinelli who purchased the steep, forested land in the late 1800s. Later, their eldest son Fred sold the parcel to his neighbor, Lolita Young's mother. Eventually, Bob and Lolita Young inherited it and ran a herd of cattle on the land for many years. Lee Martinelli Jr. and his wife Pamela acquired the property in 1999 from Bob Young after Lolita's passing, returning it back to the Martinelli estate and to the family's continuing century-long legacy of viticulture. Lee Jr. decided to name the ranch after Lolita and he then planted the steep hillside in 2001 with four different grape varietals: Chardonnay, Pinot Noir, Syrah, and Zinfandel.

TASTING NOTES

Fresh and expressive, this wine opens with inviting aromas of green apple, honeysuckle, and a hint of freshly grated cinnamon. The palate mirrors the nose with bright lemon and a vibrant, layered acidity that adds lift and energy. A subtle sweetness emerges on the long finish, marked by a graceful note of tangerine.