



CHARDONNAY
MARTINELLI ROAD VINEYARD • RUSSIAN RIVER VALLEY
2022



2022 Vintage

94 points – Audrey Frick, Jeb Dunnuck
94 points – E. Brooks, The Wine Advocate

2021 Vintage

96 points – Antonio Galloni, Vinous
94 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: 238

VINEYARD DETAILS

Soil Type:
Franciscan and Goldridge

Rootstock: 110R

Clones:
95

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 Martinelli Road Chardonnay Vineyard is one of our coolest vineyard sites in the Russian River Valley and is consistently one of the last vineyards to be picked. A large portion of the vineyard remains shaded for most of the day by a ridge of old redwood trees. Lee Martinelli Sr. planted this vineyard in 1989 using clone 95, and the vineyard borders the Jackass Zinfandel vineyard on the original Martinelli family homestead ranch.

TASTING NOTES

Lush and tropical on the nose, with aromas of juicy pineapple, sweet cream, and a whisper of barrel spice. The palate opens with a soft, almost honeyed entry that gives way to a refreshing mid-palate of pineapple and lemon zest. Subtle notes of mango and papaya echo in the finish, adding depth and a lingering tropical nuance.