



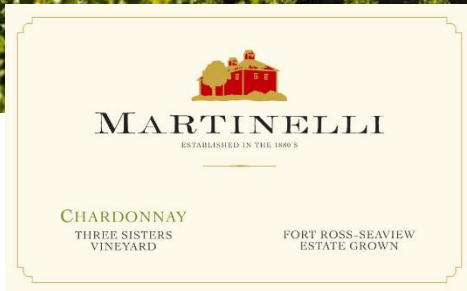
MARTINELLI

ESTABLISHED IN THE 1880'S

## CHARDONNAY

THREE SISTERS VINEYARD • FORT ROSS- SEAVIEW

2022



### 2021 VINTAGE

*94 points - Antonio Galloni, Vinous*

### 2020 VINTAGE

*93 points – Audrey Frick, Jeb Dunnuck*

*93 points – Erin Brooks, Wine Advocate*

### WINEMAKING DETAILS

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

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

Case Production: 183

### VINEYARD DETAILS

Soil Type: Gold Ridge & Josephine

Rootstock: 101-14, 3309

Clones: 95, 96, 75

### WINEMAKER

Courtney Robinett Wagoner

### 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 Three Sisters Vineyard consists of two small vineyard sites: the Meadow, and Lambing Barn Ridge, as this land was originally homesteaded in the 1860s for raising sheep by Carolyn Martinelli's ancestors. These pasture lands were then planted with grapevines in the 1990s. 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 95, 96, and 76 and the soil is a mix of Josephine and Gold Ridge soil.

### TASTING NOTES

A refined nose of poached pear, lemon custard, and golden apple. The palate opens with vibrant lemon zest and white nectarine, showcasing pure fruit flavors that linger through to a crème brûlée finish.