



PINOT NOIR
BELLA VIGNA • SONOMA COAST
2022



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

Our Bella Vigna label is curated from our Estate Pinot Noir vineyards primarily grown in the Sonoma Coast appellation. We wanted to create a blend that reflects the characteristics of our Estate vineyards and is still true to our Martinelli style. Bella Vigna translates to “Beautiful Vines”, and our winemaking team chose barrels that best denote the flavor profiles of our small, Pinot Noir vineyards combined.

TASTING NOTES

This wine is surprisingly dark and brooding on the nose with aromas of black cherry, coco nibs, and blackberry compote. The structured entry has flavors of black plum and leads to a lengthy finish with notes of red stone fruit.

WINEMAKING DETAILS

Fermentation: 100% French Oak;
Oak: 50% new French Oak,
50% neutral French Oak, 10 months
Case Production: 3,463

VINEYARD DETAILS

Martinelli Family Estate Vineyards from the Sonoma Coast AVA. Vineyard selection changes each vintage

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green