



PINOT NOIR
ZIO TONY RANCH VINEYARD • RUSSIAN RIVER VALLEY
2023



2022 VINTAGE

95 points – J. Molesworth, *Wine Spectator*

95 points – A. Frick, *Jeb Dunnuck*

94 points – Antonio Galloni, *Vinous*

2021 VINTAGE

95 points- J. Molesworth, *Wine Spectator*

96 points – Audrey Frick, *Jeb Dunnuck*

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: 600

VINEYARD DETAILS

Soil Type: Gold Ridge & Clay Loam

Clones: 115, 777, 828

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 Zio Tony Ranch is named after Lee Sr.'s uncle Tony who was the first in the Bondi family to be born on American soil. Zio Tony, Zio meaning 'uncle' in Italian and pronounced 'tseo', was a very charismatic man with a big booming voice who loved a good time. When Zio Tony passed away in 1971 his nephew, Lee Martinelli, Sr., took over management of the estate. The love of his family's heritage land was too great for Lee to sell the property and in one short season, he went from High School teacher to Apple Farmer. Eventually, this apple orchard was converted to vineyards, as the market for apples grew unbearably soft. The vines are planted on rolling hills made up of Gold Ridge soil.

TASTING NOTES

Profound aromas of black plum, blueberry compote, and balanced oak spice. The palate is rich, with flavors of Bing cherry and blueberry preserves, leading to a long, sweet barrel spice finish.