



ZINFANDEL
GIUSEPPE & LUISA • RUSSIAN RIVER VALLEY
2023



2023 VINTAGE

94 points – Wine Spectator, Tim Fish

2021 VINTAGE

97 points – Erin Brooks, Wine Advocate

93 points – Audrey Frick, Jeb Dunnuck

WINEMAKING DETAILS

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

Oak: 40% new French Oak,
60% neutral French Oak, 11 months

Case Production: 1,500

VINEYARD DETAILS

Soil Type: Huichica soil, Clay, hard pan

Rootstock: 420, 101-14, 3309

Clones: Jackass Hill

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

Giuseppe and Luisa Martinelli planted three acres of Zinfandel in the Russian River Valley in the 1880s. The old vineyard is now known as Jackass Hill and remains the steepest non-terraced hillside vineyard in

Sonoma County. Nearly one century later Giuseppe and Luisa's grandson, Lee Martinelli Sr., followed in their footsteps by planting a Zinfandel vineyard. He grafted bud wood from the centurion vines onto low-vigor rootstocks and planted them one meter by two meters apart, equating to about 2,000 vines per acre, on a rocky knoll above the Martinelli Winery Tasting Room in Russian River Valley.

TASTING NOTES

The wine opens with inviting aromas of ripe black cherry and Santa Rosa plum, intertwined with subtle, warming spices that evoke a sense of comfort. A lively, bright entry flows seamlessly into a well-balanced mid-palate, where vibrant cherry tart and succulent plum notes take center stage. The wine's harmonious structure persists across the entire palate, culminating in a mouthwatering finish accented by delicate hints of lingering milk chocolate shavings.