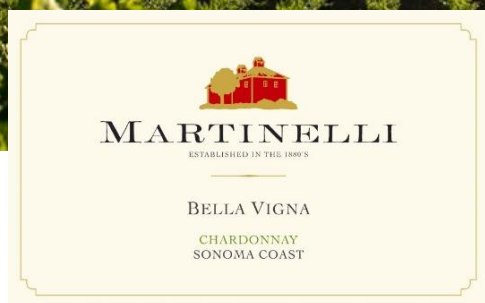
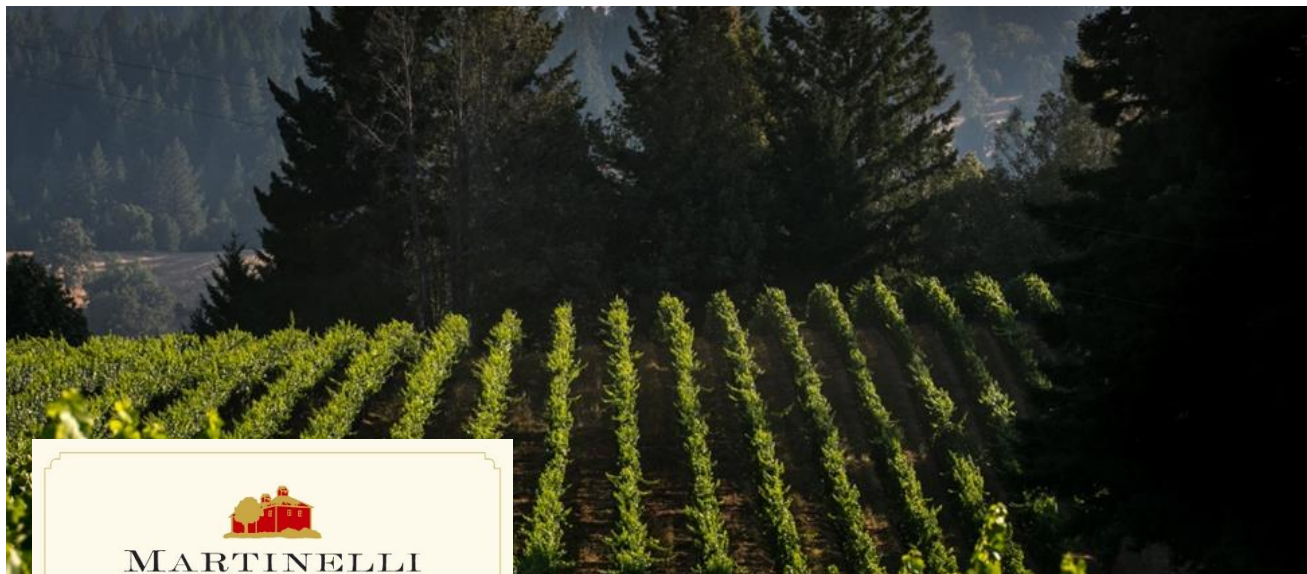




CHARDONNAY
BELLA VIGNA • SONOMA COAST
2022



WINEMAKING DETAILS

Whole cluster press

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

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

Case Production: 739

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green

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 vineyards in the Sonoma Coast appellation. We wanted to create an appellation blend that reflects the characteristics of our Sonoma Coast vineyards and is still true to our Martinelli style. Bella Vigna translates to ‘Beautiful Vines’, so our winemaking team chose barrels that best denote the flavor profiles of our vineyards, showcasing how beautiful the fruit from the Sonoma Coast can be.

TASTING NOTES

This wine is expressive on the nose with aromas of lemon blossom and golden pear. Beautifully integrated flavors of lemon custard and citrus lead to a bright minerality on the palate.