

Martinelli Vineyard
DRY SELECT GEWURZTRAMINER

In 1978 Lee Martinelli planted ten acres of Gewurztraminer on gently sloping hills overlooking Mark West Creek in the Russian River Valley. This prime benchland has an older, more settled soil than the lower valleys and provides an ideal condition for growing this particular varietal. The rocky soil helps the vines self regulate crop size by naturally producing only 3 1/2 tons per acre thus creating more concentrated flavors in the wine. This industry recognized vineyard has produced award winning Gewurztraminer year after year.

Our dry style Gewurztraminer is allowed to hang on the vine about ten days longer than the off-dry Gewurz. It is produced in small lots and fermented with indigenous yeast. The wine is 100% barrel fermented in small, neutral French oak until completely dry, increasing a richness in palate and depth of body.

Floral and perfume aromas of rose petal, kiwi and vanilla are pre-dominant in the nose. Intense flavors of apricot, nectarine, ripe peach, grapefruit and clove spice are layered with deep mineral and flinty components. The wine finishes smooth with a creamy and glycerin-like viscosity on the palate.

Wine Maker: Helen Turley
Assistant Wine Maker: Bryan Kvamme

"A generally forgotten varietal in California is Gewurztraminer, the great majority of which is insipid, cloyingly sweet stuff except in the hands of a few producers. Martinelli's Gewurztraminer Martinelli Vineyard is, year in and year out, one of the finest produced in northern California. The dry 2002 (525 cases) reveals authentic rose petal and lychee nut aromas, medium body, crisp fruit, good underlying acidity, and a touch of tannin in the finish. Enjoy it over the next 1-2 years. " Robert M. Parker, Jr. .