



**Zio Tony Ranch Pinot Noir**  
**Russian River Valley**  
**2010**

**Vineyard Character**

The Zio Tony Ranch was originally an apple orchard owned by Lee Martinelli Sr.'s Uncle Tony Bondi. In keeping with the family heritage, a large grove of the old thick-trunked Gravenstein apple trees have been preserved on the property. Surrounding this acreage of ancient fruit bearing trees Lee Martinelli Sr. planted Chardonnay and Pinot Noir, which are varieties that glorify in this particular climate's warm/cool temperatures. The vines are planted on rolling hills with clones 777, 115, and 828.

The grapes are picked between 25 and 26 degrees brix to ensure mature ripe fruit flavors. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character. The wine is fermented with wild yeast. The juice is transferred into small oak barrels with a touch of residual sugar remaining to complete the fermentation process in barrel until dry. It rests in 70% new French oak on its gross lees for 10 months.

Case Production: 573

**Tasting Notes**

The 2010 Zio Tony Ranch Pinot Noir has aromas of blackberry and kirsch, and flavors of spicy cherry cola and voluptuous vanilla blackberry.

**Historical Acclaim**

2009 Vintage

- 91 points Josh Reynolds, Stephen Tanzer's International Wine Cellar
- 95 points James Laube, The Wine Spectator

2008 Vintage

- 91 points Josh Reynolds, Stephen Tanzer's International Wine Cellar
- 93+ points Robert M Parker Jr. The Wine Advocate
- 91 points James Laube, The Wine Spectator

**Winemaker:** Bryan Kvamme

**Consulting Winemaker:** Helen Turley