



Giuseppe and Luisa Zinfandel
Russian River Valley
2010

Vineyard Character

The year was 1899 when Giuseppe and Luisa Martinelli planted three acres of Zinfandel in the Russian River Valley. 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 devigorating 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.

The "Giuseppe & Luisa" vineyard is trained on a vertical trellis system with the fruit hanging just 24 inches above the ground. The grapes are thinned down to between two and three pounds of fruit per vine. The grapes are picked between 25 and 26 degrees brix. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character and are fermented with wild yeast. The juice is transferred to small oak barrels with a touch of residual sugar remaining to complete the fermentation process in barrel until dry. It rests in 33% new French oak on its gross lees for ten months.

Case Production: 495

Tasting Notes

The 2010 Giuseppe and Luisa Zinfandel is bursting with aromas of boysenberry, brambly strawberry, and nectarine fruit. This is a supple Zinfandel with velvety blackberry and flinty plum flavors and a richness that fills your mouth and lingers.

Historical Acclaim

2009 Vintage

- 93 points. Josh Reynolds, Stephen Tanzer's International Wine Cellar

2007 Vintage

- 93 points. Robert M. Parker, Jr., The Wine Advocate
- 92 points. James Laube - The Wine Spectator.

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley