



MARTINELLI  
WINERY & VINEYARDS

**Zio Tony Ranch Chardonnay  
Russian River Valley  
2008**

**Vineyard Character**

The Zio Tony Ranch is named after Lee Sr.'s uncle Tony who was the first in the Bondi family to be born on American soil. Zio Tony, *Zio* meaning 'uncle' in Italian and pronounced 'tseo', was a very charismatic man with a big booming voice whom loved a good time. When Zio Tony passed away in 1971 his nephew, Lee Martinelli, Sr., took over management of the estate. The love of his family's heritage land was too great for Lee to sell the property and in one short season he went from High School teacher to Apple Farmer. Eventually this apple orchard was converted to vineyards, as the market for apples grew unbearably soft. The vines are planted on rolling hills made up of Gold Ridge soil, with Clones consisting of 95, 76, and 548.

This small vineyard is trained on a vertical trellis system with the fruit hanging just 24 inches above the ground and the grapes are thinned down to only 3 pounds of fruit per vine. The grapes are picked between 25 and 26 degrees brix to ensure mature ripe fruit flavors. The wine is fermented with wild yeast in 50% new French oak barrels, where it rests on its gross lees for ten months. The grapes, juice, and then wine are minimally handled. This Chardonnay is neither heat nor cold stabilized and is unfined and unfiltered.

Case Production: 545

**Tasting Notes**

The 2008 Zio Tony Ranch Chardonnay has layers of Meyer lemon, honeysuckle, and hazelnut that characterize this voluptuous and full-bodied Chardonnay.

**Historical Acclaim**

2008 Vintage

- 92 points Josh Raynolds, Stephen Tanzer's International Wine Cellar
- 95 points Robert M Parker Jr. The Wine Advocate
- 94 points James Laube, The Wine Spectator

2007 Vintage

- 92 points Josh Raynolds, Stephen Tanzer's International Wine Cellar
- 91 points Robert M Parker Jr. The Wine Advocate

**Winemaker:** Bryan Kvamme

**Consulting Winemaker:** Helen Turley