



**MARTINELLI**  
WINERY & VINEYARDS

**Terra Felice Syrah**  
**Russian River Valley**  
**2008**

**Vineyard Character**

The Terra Felice Syrah vineyard lies directly below the winery on a very rich soil pattern along the southern banks of Mark West Creek. Years ago, while drilling a well on the site, Lee Martinelli Sr., discovered an ancient layer of petrified Redwood trees resting hundreds of feet below the surface of the earth. This area of Sonoma County is known as the “Santa Rosa Plain,” and lies along one of the ancient migratory trails that the coastal Native American Indians used when they made their seasonal journey inland. During the last century and a half, the Terra Felice vineyard site has cycled from grapes, to hops, to walnuts and prunes, then apples, and back to grapes. Prohibition, blight that infected hops, two World Wars, and the removal of train tracks which were the primary source of transportation in the area, all directly affected the transition from one agricultural product to another throughout the decades.

**Wine Statistics**

The grapes are picked around 25 degrees brix to ensure mature ripe fruit flavors. They are hand selected at harvest time by Lee Sr., who tastes the grapes and chooses when to pick according to the developed concentration of flavors in the berries. 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. This Syrah rests in 100% new French oak (half Francois Freres Vosges oak barrels, 25% Allier and 25% Nevers barrels) for 8 months before bottling. The wine is neither heat nor cold stabilized, and is un-fined and un-filtered.

Cases produced: 648

**Tasting Notes**

The Terra Felice Syrah is a proprietary blend of some of our best Syrah vineyards. It has aromas of vanilla, sweet tobacco, and bacon, and is laden with flavors of raspberry and currents.

**Winemaker:** Bryan Kvamme

**Consulting Winemaker:** Helen Turley