



Lolita Ranch Pinot Noir
Russian River Valley
2010

Vineyard Character

The Lolita Ranch is located on Martinelli Road in Forestville. The property once adjoined the original Martinelli Homestead Ranch, belonging to Giuseppe & Luisa Martinelli. Giuseppe & Luisa had purchased the steep, forested landscape in the late 1800's and then later sold this particular section to a neighbor. Eventually it passed on to Bob and Lolita Young, who ran a herd of Angus and Hereford cattle on the land for many years. Lee Martinelli Jr. and his wife Pamela acquired the property in 1999, returning it back to the Martinelli estate and to the family's continuing century-long legacy of viticulture. Lee Jr. planted the steep hillside with four different grape varieties; Chardonnay, Pinot Noir, Syrah, and Zinfandel.

Wine Statistics

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, being fermented with wild yeast. The juice is transferred into 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 one year. Being a particular and moody varietal to tamper with, the grapes, juice, and then wine are minimally handled. The wine is neither heat nor cold stabilized, is un-fined and un-filtered, and clarified only by racking before bottling.

Case Production: 391

Tasting Notes

The 2010 Lolita Ranch Pinot Noir has spicy, herbal, dark cherry and cherry tobacco aromas. Rich flavors of spicy cherry with nutmeg, graphite, and cranberry.

Historical Acclaim

2010 Vintage

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

2009 Vintage

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

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley

Blended and bottled by Bryan Kvamme and Erin Green in 2011.