



MARTINELLI
WINERY & VINEYARDS

Chico's Hill Syrah
Russian River Valley
2010

Vineyard Character

The Chico's Hill vineyard is only one acre large. It has a great soil profile which consists of fractured rock. Fractured rock makes great growing conditions because the rock warms the earth by the early morning sun, stimulating vine growth. In addition, rain water penetrates the soil depth easily and is a very well drained ground. Chico's Hill is an easterly facing slope with great sun exposure and good air flow. The landscape is long and narrow, approximately a 45 degree slope, and is actually shaped like a horse's nose. The rows are oriented in a north-south direction to equalize sunlight exposure on both sides of the canopy morning and afternoon. For vine training we installed a vertical trellis system with fruit wire sitting 22 inches above ground level, encouraging consistent ripening of the grape clusters. The vineyard consists solely of clone 877.

The grapes are picked between 25 and 27 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 90% new French oak on its gross lees for one year. This wine is neither heat nor cold stabilized and is un-fined and unfiltered.

Case Production: 21

Tasting Notes

The 2010 Chico's Hill Syrah has aromas of blackcurrants, black licorice, and hints of sweet leather, menthol, and cocoa powder. Flavors of dried blueberries and currants are backed by profuse yet supple tannins, hints of pepper, anise and spiced meats.

Historical Acclaim

2010 Vintage

- 90+ points Robert M. Parker, Jr. The Wine Advocate
- 93 points Antonio Galloni, Vinous

2009 Vintage

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

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley

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