



Vellutini Ranch Zinfandel
Russian River Valley
2010

Vineyard Character

The Vellutini Ranch is bordered on the east by Jackass Hill and on the south by Jackass Vineyard, sharing the same Franciscan soil type. Lee and Carolyn Martinelli hired their teenaged grandson, Anthony Britton, Jr., to help plant the steep slope with Zinfandel in 1999. This 7 acre parcel of Zinfandel is planted with bud wood from the Martinelli family's centurion grapevines from the Jackass Hill and Jackass Vineyard.

Wine Statistics

The Vellutini Ranch 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 35% new French oak on its gross lees for ten months. The wine is neither heat nor cold stabilized, is un-fined and un-filtered, and clarified only by racking before bottling.

Case Production: 332

Tasting Notes

The 2010 Vellutini Ranch Zinfandel has a velvety smooth finish with flavors of black cherry, grilled figs, and Kirsch. Dusty graphite, black plum, and cedar aromas.

Historical Acclaim

2010 Vintage

- 92 points Josh Reynolds, Stephen Tanzer's International Wine Cellar
- 92 points James Laube The Wine Spectator

2009 Vintage

- 92 points Robert M. Parker Jr., The Wine Advocate
- 93 points Josh Reynolds, Stephen Tanzer's International Wine Cellar
- 93 points Tim Fish, The Wine Spectator

Winemaker: Bryan Kvamme

Consulting Winemaker: Helen Turley

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