



Zio Tony Ranch Pinot Noir **Russian River Valley** **2012**

Vineyard Character

The Zio Tony Ranch was originally an apple orchard owned by Lee Martinelli Sr.'s Uncle Tony Bondi. In keeping with the family heritage, a large grove of the old thick-trunked Gravenstein apple trees have been preserved on the property. Surrounding this acreage of ancient fruit bearing trees Lee Martinelli Sr. planted Chardonnay and Pinot Noir, which are varietals that glorify in this particular climate's warm/cool temperatures. The vines are planted on rolling hills with clones 777, 115, 828, Calera, and Quail Hill.

Growing Year

This was a fairly mild year, similar to 2007 and 2009. The harvest looked like it was going to be early because of the early heat and bud break, but this ended up being a long, drawn out season with consistent growing temperatures. The wines have good tannins, structure, and a nice acid balance, due to the long growing season.

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, 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 10 months. The grapes, juice, and then wine are minimally handled. The finished wine is un-fined, un-filtered, neither cold nor heat stabilized and contains naturally occurring sediment.

Case Production: 542

Tasting Notes

The 2012 Zio Tony Ranch Pinot Noir has a forward nose of cherry, licorice and spice box. Layers of plum, red raspberry and cola are well integrated in the mouth.
Drink 2014 – 2024.

Historical Acclaim

2012 Vintage

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

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green