



**Lolita Ranch Syrah**  
**Russian River Valley**  
**2007**

**Vineyard Character**

The Lolita Ranch is located on Martinelli Road in Forestville. Giuseppe & Luisa had purchased the steep, forested landscape in the late 1800's and then later sold this particular section to a neighbor. On this site, circa 1900, there once stood a small country schoolhouse where some of the Martinelli family attended at the turn of the century. Eventually the ranch was passed on to Bob and Lolita Young, who ran a herd of Angus and Hereford cattle on the land for many years. Third generation farmer, 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.

**Wine Statistics**

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: 228

**Tasting Notes**

The 2007 Lolita Ranch Syrah has hints of black pepper with intense espresso and dark berry flavors, and aromas of violets and blackcurrants.

**Historical Acclaim**

2007 Vintage

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

2006 Vintage

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

**Winemaker:** Bryan Kvamme

**Consulting Winemaker:** Helen Turley