



## **Lolita Ranch Chardonnay**

### **Russian River Valley**

### **2013**

#### **Vineyard Character**

Fourth generation farmer, Lee Martinelli Jr., and his wife Pamela acquired this very steep piece of property from Bob and Lolita Young in 1999. The Ranch is named for Bob's late wife, Lolita. This site is unique with its south-eastern facing slopes that rival our Jackass Hill in steepness. The Chardonnay vines were planted in 2001 with clones 17 and 76. The vines are trained on a vertical trellis system and are tightly spaced at 2,000 plants per acre. The grapevines are thinned to bear between 2 and 3 pounds of fruit per vine, with the clusters hanging 24 inches above the ground.

#### **Growing Year**

The 2013 growing year was the second dry year in a row for Sonoma County. It was an especially dry spring and warmed up early, so the vines got an early jump on the season. Bloom came along in early May and the temperatures were perfect for berry pollination. The clusters ended up setting an abundance of berries. We had to do quite a bit of cluster thinning to maintain our desired crop levels and to get some sunlight and air movement into the canopy. Harvest came early as well. Fortunately, we had cooler temps about midway through, which slowed down picking and allowed us to catch up on things - including sleep! Harvest was complete after 7-8 weeks.

#### **Wine Statistics**

Each vineyard block goes through meticulous sample testing and is picked at optimum brix levels to ensure mature, ripe fruit flavors. These grapes are gently pressed and barrel fermented with wild yeast. After malolactic fermentation the wine is sur lie aged in 50% new French oak for 10 months before bottling. The wine is neither heat nor cold stabilized, un-fined and un-filtered, and is clarified only by racking before bottling

Case Production: 234

#### **Tasting Notes**

The 2013 Lolita Ranch Chardonnay has jasmine and butterscotch with hints of coconut, nutmeg and vanilla on the nose. The palate is loaded with crème brulee, orange blossom, and lemon curd. The finish is powerful and long with grapefruit tones.

#### **Historical Acclaim**

2013 Vintage

- 94 points. Robert M Parker Jr., The Wine Advocate
- 92 points. Antonio Galloni, Vinous

**Winemaker:** Bryan Kvamme

**Consulting Winemaker:** Erin Green