



MARTINELLI
WINERY & VINEYARDS

Zio Tony Ranch Chardonnay
Russian River Valley
2014

Vineyard Character

The Zio Tony Ranch is named after Lee Sr.'s uncle Tony who was the first in the Bondi family to be born on American soil. Zio Tony, *Zio* meaning 'uncle' in Italian and pronounced 'tseo', was a very charismatic man with a big booming voice whom loved a good time. When Zio Tony passed away in 1971 his nephew, Lee Martinelli, Sr., took over management of the estate. The love of his family's heritage land was too great for Lee to sell the property and in one short season he went from High School teacher to Apple Farmer. Eventually this apple orchard was converted to vineyards, as the market for apples grew unbearably soft. The vines are planted on rolling hills made up of Gold Ridge soil, with Clones consisting of 95, 76, and 548.

Growing Year

The growing year in 2014 was the third dry year in a row and was full of unforeseen challenges provided by Mother Nature. You would think the ongoing drought, excessive heat from March thru June, and hail in early April would have brought down the quality of this vintage. Thankfully this was not the case! Even though the harvest was very early, the small berry size and healthy yields have produced very well balanced wines; they are not over-bearing in tannin or structure, and are a pleasure to drink.

Wine Statistics

This small vineyard is trained on a vertical trellis system with the fruit hanging just 24 inches above the ground and the grapes are thinned down to only 3 pounds of fruit per vine. The grapes are picked between 25 and 26 degrees brix to ensure mature ripe fruit flavors. The wine is fermented with wild yeast in 50% new French oak barrels, where it rests on its gross lees for ten months. The grapes, juice, and then wine are minimally handled. The wine is neither heat nor cold stabilized, and is un-fined and un-filtered, clarified only by racking before bottling.

Case Production: 357

Tasting Notes

The 2014 Zio Tony Ranch Chardonnay has a nose of honeycomb, grain, clean florals and lemon oil. The palate is bright, textured pineapple and grapefruit. Brilliant focus finishing with vanilla custard and pie crust.

Historical Acclaim

2013 Vintage

- 95 points Antonio Galloni, Vinous
- 94+ points The Wine Advocate

2013 Vintage

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

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green