



MARTINELLI
WINERY & VINEYARDS

**Martinelli Road Chardonnay
Russian River Valley
2014**

Vineyard Character

The Martinelli Road Chardonnay Vineyard is one of the coolest vineyard sites in the Russian River Valley and is one of the last vineyards to be picked. Lee Martinelli Sr. planted this vineyard in 1989 using clone 95. The vineyard is located directly below the steep Jackass Hill zinfandel vineyard on the original Martinelli family homestead ranch.

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

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: 224

Tasting Notes

Our 2014 Martinelli Road Chardonnay has an aromatic nose with tropical fruit, green apple, and toasted nuts. The palate is supple and concentrated with flavors of lemon curd and golden stone fruit, balanced with light minerality on the finish.

Historical Acclaim

2014 Vintage

- 96 points Antonio Galloni, Vinous
- 92+ points The Wine Advocate

2013 Vintage

- 95 points Robert M. Parker Jr., The Wine Advocate
- 91+ points Antonio Galloni, Vinous

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green