



MARTINELLI
WINERY & VINEYARDS

Hop Barn Hill Syrah
Russian River Valley
2014

Vineyard Character

The Hop Barn Hill Syrah Vineyard was planted in 1996 on a rocky slope near the old hop barn where we house our winemaking facility and tasting room. The grapevines are planted in four separate blocks- one meter by two meters apart, on less than an acre of land which yields no more than 3 barrels each vintage.

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.

Production Notes

Each vineyard block goes through meticulous sample testing and is picked at optimum brix levels to ensure mature, ripe fruit flavors. After being picked, the fruit undergoes a three to five-day cold soak, to maximize the early extraction of flavors and color. This is followed by a wild yeast fermentation that promotes greater character and depth when the wine matures. After being pressed off the skins, the wine completes the sugar and malolactic fermentations in barrel, and then is *sur lie* aged in 80% new French oak for 16 months. The wine is neither heat nor cold stabilized, is un-fined and un-filtered, and clarified only by racking before bottling.

Case Production: 88

Tasting Notes

The 2014 Hop Barn Hill Syrah has aromas of blueberry, cinnamon and tobacco. Balanced tannins on the mouth give way to flavors of cherry, raspberry, bacon and oak spice.

Historical Acclaim

2014 Vintage

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

Winemaker: Bryan Kvamme

Consulting Winemaker: Erin Green