



MARTINELLI

ESTABLISHED IN THE 1880'S



Bella Vigna Pinot Noir | Sonoma Coast 2018

GROWING YEAR

The 2018 season was much calmer than 2017, due to the absence of extra rain and heat spikes we experienced in 2017. The moderate temperature in the spring and summer allowed for a longer growing season and full flavor development. There was plenty of water in the soil to carry the clusters through the long growing season with minimal dehydration. Our first day of harvest in 2018 was September 10th, compared with an August 26th start in 2017. It was nice that the production crew could enjoy the Labor Day holiday right before the long hours and hard work of harvest began.

VINEYARD CHARACTER

Our Bella Vigna label is curated from our Estate Pinot Noir vineyards primarily in the Russian River Valley appellation. We wanted to create a blend that reflects the characteristics of our Estate vineyards and is still true to our Martinelli style. Bella Vigna translates to “Beautiful Vines”, and our winemaking team chose barrels that best denote the flavor profiles of our small, Pinot Noir vineyards combined.

TASTING NOTES

The 2018 Bella Vigna Pinot Noir has inviting aromas of blueberry, black cherry and sweet oak that lift the nose. Deep flavors of boysenberry and clove last into the long and balanced finish.



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BELLA VIGNA

PINOT NOIR
SONOMA COAST

Vineyard Details

70% of the grapes sourced for this wine are from our Russian River Valley estate vineyards, and 30% from our vineyards in the Fort Ross-Seaview AVA.

Winemaker:
Courtney Wagoner

Consulting Winemaker:
Erin Green

Case Production: 3,192