



# MARTINELLI

ESTABLISHED IN THE 1880'S



## Sonoma Coast Pinot Noir 2018

### GROWING YEAR

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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 10<sup>th</sup>, compared with an August 26<sup>th</sup> 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

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This wine is mostly a blend of our Pinot Noir vineyards from the northern Sonoma Coast in the Fort Ross - Seaview AVA. Carolyn Martinelli's family homesteaded this property in the 1860's, when her family came to California by wagon train and have been the owners ever since. The cool maritime influence from the Pacific makes these vineyard sites ideal for growing the cool climate Burgundian varietal.

### TASTING NOTES

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The lively nose on our 2018 Sonoma Coast Pinot Noir is filled with the aromas of strawberry, ripe raspberry and tobacco leaf. It is well rounded throughout the mouth with flavors of red cherry and strawberry preserves that complement the velvety finish.



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PINOT NOIR  
SONOMA COAST

### Vineyard Details

60% of the grapes sourced for this wine are from our Fort Ross-Seaview estate vineyards, and 40% from our vineyards in the Russian River Valley AVA.

Winemaker:  
Courtney Wagoner

Consulting Winemaker:  
Erin Green

Case Production: 1,240