



MARTINELLI

ESTABLISHED IN THE 1880'S

## CHARDONNAY

LOLITA RANCH • RUSSIAN RIVER VALLEY

2019



### GROWING YEAR

Heavy rainfall and floods dominated late winter and early Spring 2019. This rain pushed bud break into late March and early April. Both April and May were cool which slowed down the growth in the vines and stretched out ripening. The summer was very temperate, with a bit of heat just before harvest to help push the flavors. Overall, we were around 10 days later in stages from bud break to harvest than in the 2018 vintage. This long growing season allowed for full and rich flavor development.

### VINEYARD CHARACTER

Lolita Ranch is located on Martinelli Road in Forestville. The property was part of the original Martinelli homestead ranch, belonging to Giuseppe and Luisa Martinelli who purchased the steep, forested land in the late 1800s. After it was sold by the next generation to a neighbor, Bob and Lolita Young inherited it and ran a herd of cattle on the land for many years. Lee Martinelli Jr. and his wife Pamela acquired the property in 1999 from Bob Young after Lolita's passing, returning it back to the Martinelli Estate and to the family's continuing century-long legacy of viticulture. Lee Jr. named the ranch after Lolita and planted the steep hillside in 2001 with four different grape varieties: Chardonnay, Pinot Noir, Syrah, and Zinfandel.

### 2018 VINTAGE

*94 points, Wine Advocate*

*93 points, Antonio Galloni, Vinous*

### 2017 VINTAGE

*91 points, Wine Advocate*

*94 points, Antonio Galloni, Vinous*

### WINEMAKING DETAILS

Fermentation: 100% neutral French Oak;  
100% Malolactic; on the lees with daily  
battonage

Oak: 50% new French Oak,  
50% neutral French Oak, 10 months

Case Production: 222

### VINEYARD DETAILS

Soil Type:

Josephine's with lots of Franciscan shale

Rootstock:

101-14, 3309, 420A

Clones: 17,76

### TASTING NOTES

Complex aromas of hazelnut, citrus flowers, and spiced pear are found on the nose. Lively citrus entry leads to lemon cream pie and cinnamon flavors in the mouth. These flavors linger in the long finish.