



**MARTINELLI**  
ESTABLISHED IN THE 1880'S



## Muscat of Alexandria | Jackass Hill 2019

### GROWING YEAR

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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 all stages from bud break to harvest than in the 2018 vintage. This long growing season allowed for full and rich flavor development.

### VINEYARD CHARACTER

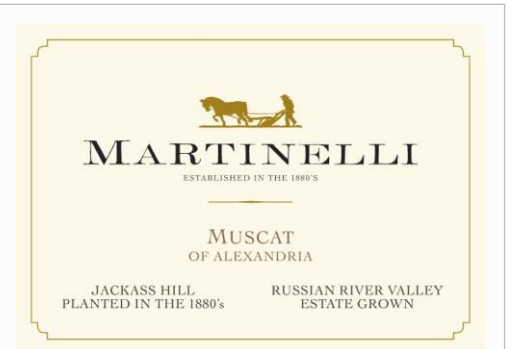
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This rugged section of the ranch is referred to by the Martinelli family as 'Jackass Hill' because only a jackass would farm a hill that steep. Jackass Hill is the steepest non-terraced hillside vineyard in Sonoma County. These Muscat vines are interspersed within the old Zinfandel vineyard, and are also over 100 years old, head-pruned, and picked separate from the zinfandel that surrounds it.

### TASTING NOTES

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Aromas of honeysuckle and white flower fill your glass. A clean and crisp entry on the palate leads to flavors of orange blossom and Asian pear. Succulent mouthfeel of honey and stone fruit is uplifted by balanced acidity that lingers in the finish.



Winemaker:  
Courtney Wagoner

Consulting Winemaker:  
Erin Green

Case Production: 118