



MARTINELLI

ESTABLISHED IN THE 1880'S



Rosé of Pinot Noir | Sonoma Coast 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 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

This wine was created using the saignée method with juice from our Sonoma Coast Single Vineyard Pinot Noir estate grapes. We wanted to create an enjoyable rose that reflects the characteristics of our Sonoma Coast vineyards and is still true to our Martinelli style. This wine best denotes the flavor profiles of our vineyards, showcasing how beautiful the fruit from the Sonoma Coast can be.

TASTING NOTES

The sweet nose of this Rose has aromas of orange zest, white peach and golden raspberry. Fresh flavors of ripe strawberry and lychee are found upon entry, and the balanced, bright palate has a refreshing acidity that carries through to the long finish.



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ROSÉ OF PINOT NOIR

SONOMA COAST

Winemaker:

Courtney Wagoner

Consulting Winemaker:

Erin Green

Case Production: 465