



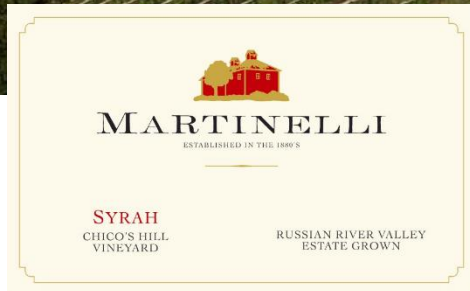
MARTINELLI

ESTABLISHED IN THE 1880'S

## SYRAH

CHICO'S HILL • RUSSIAN RIVER VALLEY

2020



### GROWING YEAR

2020 will likely go down as one of the most memorable harvests in Martinelli history. The growing season was nearly perfect until mid-August when two nearby wildfires were ignited by a dry lightning storm. At this point in the berries' growth cycle, the skins are softening and developing flavors. Because we religiously prioritize the quality of our wines and the integrity of our brand, we made the hard but crucial decision to not make any Pinot Noir from the 2020 vintage. Unlike the other varieties that we grow, Pinot Noir is susceptible to absorbing flavors from its surroundings because it is exceptionally thin skinned. This is why we are able to pick up terroir flavor nuances even within the same AVA in this grape. Luckily, we have Chardonnay, Zinfandel and Syrah from the 2020 vintage. Chardonnay is removed from its skins as soon as it enters the winery, so contact with any smoke flavors is extremely minimal. Zinfandel and Syrah both have very tough skins and did not absorb the smoke flavors we tasted in the Pinots. Though we were only able to process half the amount of fruit we do in a normal year, we are grateful for the outstanding wines we were able to make from the 2020 harvest.

### VINEYARD CHARACTER

Chico's Hill is a one-acre vineyard on an easterly facing slope. It has a great soil profile which is predominantly fractured rock. Fractured rock makes for great growing conditions because the rock warms the earth by the early morning sun, stimulating vine growth, and in addition, rainwater penetrates the soil depth easily and drains off. The landscape is long and narrow with a 45 degree slope, and was where Julianna Martinelli's horse, Chico, was stabled when she was a child. The rows are oriented in a north-south direction to equalize sunlight exposure on both sides of the canopy morning and afternoon. For vine training we installed a vertical trellis system with fruit wire sitting 22 inches above ground level, encouraging consistent ripening of the grape clusters. The vineyard consists solely of clone 877.

### TASTING NOTES

Lush aromas of raspberry preserves, hickory smoked bacon, and cinnamon stick are found in the nose. The wine is composed throughout the palate with flavors of black currants, coffee bean, and a hint of cedar. The long and rich finish will excite your palate for the next sip.

### 2019 VINTAGE

95 points Antonio Galloni, *Vinous*

### 2018 VINTAGE

96+ points Wine Advocate

96 points Antonio Galloni, *Vinous*

### WINEMAKING DETAILS

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

Racked and Returned to Barrel 4 times

Oak: 50% new French Oak,  
50% neutral French Oak, 15 months

Case Production: 22

### VINEYARD DETAILS

Soil Type: Franciscan & Clay Loam

Rootstock: 420

Clones: 877

### WINEMAKER

Courtney Robinett Wagoner