



MARTINELLI

ESTABLISHED IN THE 1880'S

ZINFANDEL

LOLITA RANCH VINEYARD • RUSSIAN RIVER VALLEY

2020



2019 VINTAGE

94 points - Antonio Galloni, Vinous

94 points – Erin Brooks, Wine Advocate

2018 VINTAGE

95 points - Antonio Galloni, Vinous

93 points - Erin Brooks, Wine Advocate

WINEMAKING DETAILS

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

Oak: 40% new French Oak,
60% neutral French Oak, 11 months

Case Production: 190

VINEYARD DETAILS

Soil Type:

Josephine's with lots of Franciscan shale

Rootstock: 101-14, 3309, 420A

Clones: JAV, JAH

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 favors. 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. Therefore, 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

The 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 1800's. Later, their eldest son Fred sold the parcel to his neighbor, Lolita Young's mother. Eventually 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. decided to name the ranch after Lolita and he then planted the steep hillside in 2001 with four different grape varietals: Chardonnay, Pinot Noir, Syrah, and Zinfandel.

TASTING NOTES

The inviting aromas of black plum, baking spices, and a hint of blood orange make up the nose. Sweet entry with flavors of black plum and barrel spices in the palate. A hint of stone fruit is found in the mouthwatering long finish.