

ZINFANDEL VIGNETO DI EVO • RUSSIAN RIVER VALLEY 2020



VIGNETO di EVO ZINFANDEL RUSSIAN RIVER VALLEY

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: 702

WINEMAKER

Courtney Robinett Wagoner

CONSULTING WINEMAKER

Erin Green

VINEYARD DETAILS

Soil Type: Hugo with Josephine Rootstock: 420A Clones: JAH. JAV

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

This wine is a barrel-blend from select Martinelli single vineyard zinfandel sites: Jackass, Vellutini, Lolita and Giuseppe & Luisa. Our Vellutini, Lolita and

Giuseppe & Luisa vineyards were planted with cuttings from our 135-year-old Jackass Zinfandel clones. These vineyards are grown in cool regions of the Russian River Valley, allowing the deeper, dark flavors to develop in the grapes

versus black pepper, characteristic of warmer vineyard sites. It is named for Evo Martinelli, who was raised on Martinelli Road. He was Lee Sr.'s first cousin, the son of Fred Martinelli. Evo gave Lee Sr. one of his first jobs out of the vineyard and instilled the importance of going to college in him as a young man.

TASTING NOTES

Lively nose in the glass with aromas of blueberry, clove, and tobacco leaf. Bright upon entry with balanced acidy. The composed palate and finish both have flavors of raspberry liqueur and clean earth.