

# Martinelli Vineyard Charles Ranch, Chardonnay, Fort Ross Seaview 2022

## BACKGROUND

Taub Family Vineyards traces its roots back four generations—mere days after the repeal of Prohibition. Wine has always been at the heart of the family's story. Marc D. Taub, raised with a profound reverence for winemaking, inherited this passion from his grandfather Marty, a pivotal figure in the wine industry since the early 1930s and later, his father David. In 2013, Marc acquired Heritage Vintners in Napa Valley, now transformed as Taub Family Vineyards. With their namesake, Marc and his son Jake look to explore Napa and Sonoma's dynamic sub-appellations and single vineyards to build their own storied house, curating wines from some of these valleys' most esteemed sites.

## TERROIR & VINTAGE NOTES

The growing season was marked by very low precipitation, with smaller than average yields and cluster weights. The trade-off, concentration of fruit, was simply astounding. The fruit was harvested on September 8 and 10, 2022.

## WINEMAKING & AGING

The grapes were harvested by hand. Whole clusters were fed directly to press. The following morning the racked juice was moved to Francois Freres barrels, 25% new, where it underwent and completed native yeast primary fermentation. Weekly batonnage was performed through completion of malolactic fermentation in late March. The wine remained on lees for a full year prior to bottling.

## TASTING NOTES

Aromas open with poached pear and subtle vanillin notes. The texture reflects the vineyard's proximity to the Pacific, bright and crisp on entry, later building, with extraordinary depth and length owing to 14 months sur lies.



## ORIGIN

Fort Ross Seaview, Sonoma County, United States

## GRAPE VARIETIES

100% Chardonnay

## SIZES

750ml

## TECHNICAL DETAILS

ABV: 14.2, TA: 7.3, Ph: 3.34, Closure: Cork

## WINEMAKER

David Ramey & Alex MacGregor

