



**MARTINELLI**  
WINERY & VINEYARDS

**Terra Felice Syrah**  
**Russian River Valley**  
**2014**

**Vineyard Character**

The Terra Felice Syrah is a proprietary blend of some of our best Syrah vineyards in the Russian River Valley.

**Growing Year**

The growing year in 2014 was the third dry year in a row and was full of unforeseen challenges provided by Mother Nature. You would think the ongoing drought, excessive heat from March thru June, and hail in early April would have brought down the quality of this vintage. Thankfully this was not the case. Even though the harvest was very early, the small berry sizes and healthy yields have produced very well balanced wines; they are not over-bearing in tannin or structure, and are a pleasure to drink.

**Wine Statistics**

The grapes are picked around 25 degrees brix to ensure mature ripe fruit flavors. They are hand selected at harvest time by Lee Sr., who tastes the grapes and chooses when to pick according to the developed concentration of flavors in the berries. After picking, the whole berries undergo a long cool fermentation to generate skin contact and expose fruit character. The wine is fermented with wild yeast. This Syrah rests in 80% new French oak for 10 months before bottling. The wine is neither heat nor cold stabilized, and is un-fined and un-filtered, clarified only by racking before bottling.

Cases produced: 172

**Tasting Notes**

The 2014 Terra Felice Syrah has mouth-coating flavors of dark plum, roasted java, red apple skins and toast. The nose is redolent of violet blossoms, bacon fat, blackberry, plum and walnut.

**Winemaker:** Bryan Kvamme

**Consulting Winemaker:** Erin Green