

# MARTINELLE

## VENTOUX 2011

---

Martinelle is both the name of my first vineyards and my winery. It also represents what's most important to me as a winemaker – to create a wine that provides lots of pleasure while telling an interesting story about terroir.

This series of beautiful, small vineyards is located in the foothills of the Dentelles de Montmirail, east of Gigondas and north of Beaumes de Venise, and belong to the villages of Le Barroux. The vineyard's natural setting and terroir are special within in the Ventoux appellation. Similar to neighboring Beaumes de Venise vineyards, the predominant soils are Trias (decomposed limestone with iron-rich, ochre topsoil); while other parts have richer, more clay-based soils.

My 8.5 hectares of vineyards face east/southeast, with the majority of parcels on a long, terraced hill that at its peak is 300 meters high. Most of the vineyard was planted in the 1980s and early 1990s. Over the past 10 years I've selectively replanted vines with an eye to increasing the diversity of grapes, and have only used massal selection rootstock to do so.

---

### VINTAGE 2011

A mild winter and a relatively warm March were the first signs of a early harvest for 2011. Yet alternating periods of warm and cool weather throughout the growing season, including two unusually cool spells at the beginning of June and the end of July, slowed things down to almost their usual pace. Because of poor weather during flowering, many grape bunches experienced "coulure," or shatter, which helped to keep yields low. A sultry August quickly concentrated the grapes' sugars so by harvest, vigilance was needed to make sure the fruit maintained an optimal balance of sugar and phenological ripeness.

---

### HARVEST

September 12 - 27

---

### YIELDS

36 hl / ha

---

### BLEND

72% Grenache, vines 14 to 47 years old

18% Syrah, vines 26 years old

7% Mourvèdre, vines 5 years old

3% old-vine Carignan, young Counoise, Clairette and Viognier

---

### VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes harvested by hand and sorted in the fields and in the cellar, destemmed but not crushed, and fed into unlined cement tanks by gravity. Gentle extraction, with lees stirring. Maceration lasted between three to four weeks. Malolactic fermentation was completed immediately after fermentation. I assembled the final blend in July 2012, and bottled unfined and unfiltered on September 3-6, 2012.

---

### TOTAL PRODUCTION

36,000 bottles (750ml)

600 magnums (1.5l)

