

MARTINELLE

VENTOUX ROUGE 2014

My vineyard is located in the foothills of the Dentelles de Montmirail, east of Gigondas and north of Beaumes de Venise, in the village of Le Barroux. The vineyard's natural setting and terroir are special within the Ventoux appellation. Similar to neighboring Beaumes de Venise vineyards, the predominant soils here are from the Triassic geological period (decomposed limestone with iron-rich, ochre topsoil); other areas have richer, clay-based soils.

These 8.5 hectares 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 decade, 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 2014

After a mild, humid winter which nicely replenished ground water reserves, a warm, windy spring encouraged vines to bud early. In contrast to the 2013 vintage, however, Grenache vines experienced a successful flowering, promising a huge potential crop. Yet at the end of June, the weather turned unseasonably cool, with rain and thunderstorms. This pattern lasted through the summer and even into harvest. Careful sorting in the vineyard and again in the cellar was essential to ensure only the healthiest grapes made it into the vats. The 2014 vintage is less concentrated than 2010 or 2012, for example, but is characterized by fresh, expressive fruit as well as balanced alcohol, which in the south is always welcome.

HARVEST

September 22 to October 14

YIELDS

32 hl / ha

BLEND

65% Grenache, 20% Syrah, 13% Mourvèdre and 2% Carignan, Counoise, Terret Noir and Vaccarèse

VINEYARD CARE AND WINEMAKING

Vines cared for organically. Grapes sorted in the fields and in the cellar. Destemmed and lightly crushed, then fed into unlined cement tanks by gravity. Fermented on indigenous yeasts. Gentle extraction, with lees stirring. Aged for ten months in cement tank. Bottled (unfined and unfiltered) in September 2015.

TOTAL PRODUCTION

33,300 bottles (750ml)

600 magnums (1.5l)

