

Name: \_\_\_\_\_ Phone: \_\_\_\_\_



**SATURDAY TASTING**  
**FEBRUARY 28<sup>th</sup>** **2-5 pm**

**Martinelli Winery**

	Price	Order
Bella Vigna Chardonnay Sonoma Coast 2022	\$45.99	_____
Chardonnay Lolita Ranch Vineyard Russian River 2022	\$64.99	_____
Bella Vigna Pinot Noir Sonoma Coast 2023	\$49.99	_____
Pinot Noir Bondi Home Ranch Vineyard 2023	\$89.99	_____
Vigneto di EVO Zinfandel Russian River Valley 2023	\$35.99	_____

10% Discount for purchase of six bottles or more!

*Enjoy these delicious selections from our charcuterie board!  
 Purchase Today & Savor Tonight!*

North Hill Bakery Sea Salt 4 ounce	\$6.95	_____
North Hill Bakery Rosemary 4 ounce	\$6.95	_____
North Hill Bakery Sesame Spice 4 ounce	\$6.95	_____
North Hill Bakery Black Pepper 4 ounce	\$6.95	_____



**Join Us Next Saturday**  
**March 7<sup>th</sup> 2-5 PM**  
**Joe Kratky with**  
**Laleure Vineyards**

Share your  
 tasting notes:



**Phil Oravec  
 with Skurnik  
 presents  
 Martinelli  
 Winery**

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**Five  
 Generations.  
 135 Years.  
 Authentically  
 Sonoma  
 County.**

**Ask us today about our Wine Club!**

**As a Western Reserve Wines Club member you receive:**

Two hand-selected wines each month from wine producing regions around the world, with three price levels to choose from. Level One wines average \$15 a bottle. Level Two wines average \$25 a bottle and Premier Club Average \$50 a bottle.

**Additional Club Member Enhancements and Savings:**

- Get a **10% discount** on any product merchandise in the store.
- Get a **10% discount** on any food items like chocolates, cheeses etc.
- **HALF OFF** regular Saturday Tasting Ticket!  
 \*Excludes special events.



# Martinelli Winery with Phil Oravec from Skurnik

FROM OUR FAMILY TO YOURS



MARTINELLI  
ESTABLISHED IN THE 1880'S



Lee Martinelli Sr.

## Five Generations. 135 Years. Authentically Sonoma County.

We're proud to be one of the last bastions of family winegrowing in Sonoma County. Spanning across five generations and more than 135 years, we've farmed the Martinelli estate vineyards with a relentless pursuit of quality and total dedication to our craft. These ideals are shared across our team – from the vineyard to the cellar to the tasting room – and are instilled in everything we do.



### Bella Vigna Chardonnay Sonoma Coast 2022

\$45.99

100% Chardonnay

Showcases lemons, pears, and golden apples on both the nose and palate, with bright acidity and a refreshing finish. Oak influence adds a hint of toasty complexity while keeping the wine lively and well-balanced.

### Bella Vigna Pinot Noir Sonoma Coast 2023

\$49.99

100% Pinot Noir

Shows bright red fruit aromas (cherries & raspberries) with ripe cherry and pomegranate flavors on the palate, complemented by light spice and gentle oak influence, making it a lively, food-friendly Sonoma Coast Pinot.



### Chardonnay Lolita Ranch Vineyard Russian River 2022

\$64.99

95 Pts— Robert Parker's Wine Advocate | 94 Pts Jeb Dunnuck

100% Chardonnay

Fresh and expressive, this wine opens with inviting aromas of green apple, honeysuckle, and a hint of freshly grated cinnamon. The palate mirrors the nose with bright lemon and a vibrant, layered acidity that adds lift and energy. A subtle sweetness emerges on the long finish, marked by a graceful note of tangerine. 196 cases produced.

### Pinot Noir Bondi Home Ranch Vineyard 2023

\$89.99

96 Points— Jeb Dunnuck

100% Pinot Noir

The nose is greeted with earthy undertones that complement the fragrant notes of black cherry and ripe black plum. It begins with a robust, full-bodied entry, giving way to a burst of fresh cherry on the midpalate. Firm tannins carry the wine to a lingering finish, where hints of warming spices and black tea leave a lasting impression.



### Vigneto di EVO Zinfandel Russian River Valley 2023

\$35.99

100% barrel blend of Russian River Valley Zinfandel from several single-vineyard sites (Jackass, Vellutini, Lolita, and Giuseppe & Luisa).

A fruit-forward, expressive California Zinfandel with vibrant red and dark fruit aromas, lively acidity, balanced tannins, and a smooth, lingering finish that makes it approachable now but capable of pairing well with rich foods like grilled meats or hearty pasta



Join Us Next Saturday

March 7<sup>th</sup> 2-5 PM

Joe Kratky with Laleure Vineyards

always drink responsibly

