

MATHIS

I GROW IT. I MAKE IT.

2008 SONOMA VALLEY GRENACHE

VARIETALS 83% Grenache
10% Petite Sirah
6% Carignane
1% Alicante Bouschet

VINEYARD Mathis covers a 7.5 acre plot, situated in the hills above the town of Sonoma, on a warm, south-facing slope. The soils are volcanic in origin, low vigor, with underlying rhyolitic rock. The nearby San Francisco Bay, visible from the vineyard, provides a cooling influence and allows for extended hang time at harvest. The 2008 vintage yielded 2.8 tons per acre.

HARVEST DATE September 29 through October 19, 2008

FERMENTATION Small, open top fermenters (1.5 ton capacity). Only native yeasts are used (100%). 3 punch-downs per day. Fermentations averaged 10.5 days in 2008.

AGING 24 months in Neutral French Oak Barrels

pH 3.58

TA 6.1 grams/liter

ALCOHOL 14.4%

PRODUCTION 875 cases



Tasting Notes: The 2008 Mathis Grenache delivers pomegranate, spiced plum compote, black cherry chutney and bright cranberry fruit, with spice notes of licorice and thyme. Supple tannins, rich sweet fruit and bright acidity combine for a long, luxurious, and well-balanced mouthfeel. Like previous vintages, the 2008 is both a great stand-alone drinker as well as an incredibly food-friendly option for your guests.

Cellaring: Ready to drink now. Will hold nicely through 2018.