

MATHIS

I GROW IT. I MAKE IT.

2007 SONOMA VALLEY GRENACHE

VARIETALS	81% Grenache 10% Carignane 8% Petite Sirah 1% Alicante Bouchet
VINEYARD	All grapes from the Mathis vineyard in the hills above the town of Sonoma
HARVEST DATES	September 24 through October 18, 2007
FERMENTATION	Small (1.5 ton) Open Top fermentation with 3 punch downs daily. 100% native yeasts.
AGING	28 months in Neutral French Oak Barrels (never will new oak touch this beautiful wine.)
ACIDITY	5.8 grams/liter
pH	3.6
ALCOHOL	14.4%
PRODUCTION	880 cases



Yum! A killer vintage for my little vineyard. The 2007 Mathis has the hallmark Grenache aromas of dried sour black cherries, luxury strawberry jam, super ripe blackberries; a winsome fruit salad. Petite Sirah kicks in soft dense tannins and whiffs of fennel and white pepper. Ever the hipster, Carignane brightens up the acidity and brings a blue fruit note to the palate. Structurally, the '07 straddles the new and old world perfectly, pairing with pretty much any food: it's a beautiful wine to bring to your dinner table with its velvety richness.

Basically, it's happiness in a glass; the distillation of joy. At least that's how I think of it. Best served at 65 °F. To get the full blast of aromatics, aeration or decanting an hour or more before serving is highly recommended. — *PM*