



## 2010 SONOMA VALLEY GRENACHE

**VARIETALS** 85% Grenache  
11% Petite Sirah  
3% 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 2010 vintage yielded 2.7 tons per acre.

**HARVEST DATES** October 10 - 20, 2010

**FERMENTATION** Small, open top fermenters (1.5 ton capacity). Only native yeasts are used (100%). Two to three punchdowns per day. Fermentations averaged 9.5 days in 2010.

**AGING** 28 months in Neutral French Oak Barrels

**ALCOHOL** 14.2%

**pH** 3.60

**TA** 5.7 grams/liter

**PRODUCTION** 315 cases

**Harvest Notes:** Spring rains in 2010 drove healthy early shoot growth in the normally dry Mathis hillside vineyard. Summer temps were moderately cool (except for a blaze of heat in late August) allowing for a long and relatively late maturing of fruit in mid-October. Picking commenced on October 10th and wound up 10 days later, just before heavy rains began. Peak flavors were achieved at slightly lower sugars in 2010, with the resulting alcohols a little lower than normal for the Mathis vineyard.

**Tasting Notes:** One of the most aromatically complex vintages for Mathis, the nose is a beautiful blend of fresh fruits, raspberry jam, white pepper and a kiss of thyme, followed by a zingingly vibrant compote of cherries, framboise and dried currants in the mouth. The dominant textural note is natural fruit sweetness balanced with fresh acidity and silky soft tannins. A standout vintage.

**Cellaring:** Ready to drink now. Will hold nicely through 2022.

