



2011 SONOMA VALLEY GRENACHE

VARIETALS 83% Grenache
7% Petite Sirah
7% Carignane
3% 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.

HARVEST DATES October 21 - 31, 2011

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 2011 on skins.

AGING 24 months, neutral French oak

ALCOHOL 14.5%

pH 3.58

TA 5.6 grams/liter

PRODUCTION 541 cases



Harvest Notes: A beautifully cool summer allowed for luxuriously slow ripening leading up to Harvest. Late season rains were threatening, and many other vineyards had rot problems, but the Mathis Vineyard with its southern exposure, hillside breezes and loose, open vine canopy allowed the fruit to hold up until clear and balmy weather closed the deal in late October. Yields were on the historical low side at 2.7 tons per acre with exceptional quality.

Tasting Notes: The 2011 wine has great concentration and freshness, really singing with blackberries and plums over the top of the usual Mathis Grenache suspects of framboise, black cherries and hints of strawberry jam. The supple tannins and subtle brightness of acidity make a lovely mouth impression. Add a snippet of fresh thyme, a sprig of mint and a turn or two on the black pepper grinder and there you have it; definitely one of the very best to come off of the Mathis Vineyard.

Cellaring: An inexact science, but I'm thinking this one is built for the long haul, given its exceptional balance of tannin of acidity. I'll be socking some away for drinking in the mid-2020's.