



2012 SONOMA VALLEY GRENACHE

VARIETALS 87% Grenache
9% 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.

HARVEST DATES September 30 - October 11, 2012

FERMENTATION Small open top fermenters (2 ton capacity). Only native yeasts used. Two punchdowns per day. Fermentations averaged 11 days on skins.

AGING 26 months, neutral French oak barrels

ALCOHOL 14.6%

pH 3.50

TA 5.95 grams/liter

PRODUCTION 412 cases



Harvest Notes: The 2012 growing season provided the perfect blend of conditions to deliver both high quality and bountiful fruit. The weather offered dry, warm days and cool nights, allowing for perfect ripening conditions and intense flavors.

Tasting Notes: The 2012 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.