



2012 SONOMA VALLEY ÜBERBLEND

VARIETALS 51% Petite Sirah
25% Grenache
13% Carignane
11% 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 DATE October 18, 2012

FERMENTATION Small open top fermenters (2 ton capacity). Only native yeasts used. Two to three punchdowns per day. Fermentation lasted 12 days on the skins.

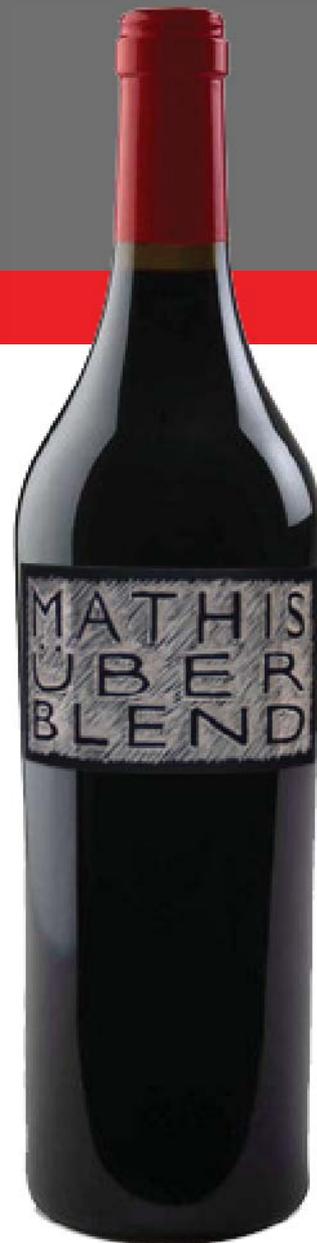
AGING 36 months, in French oak barrels (30% new)

ALCOHOL 14.6%

pH 3.50

TA 6.60 grams/liter

PRODUCTION 112 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: Überblend is the ultimate expression of a Red Blend from the Mathis Vineyard. Long before arriving at this quintessential blend from the wonderful 2012 growing season (and long before the ride sharing service emerged), experimentation began with small lots' blending back in 2006. This bruising beast highlights the amazing pepper spice, inky blackness and boysenberry fruit of Petite Sirah, with the other varieties contributing notes of pomegranate juice, cherry liquor, and a juicy sweet center that makes it all hang together. The new French oak barrels used in maturation add nice dark chocolate and mocha aromas. Body is high as is concentration and the wine has an intense, long, black cherry finish. I'm confident it will still be showing well in 20 years.

For food pairing, especially for early consumption, I recommend serving the Über with savory dishes; a cassoulet, braised short ribs, cheese fondue, a lamb roasted with garlic –the big phenolics cry out for something substantial to push against, or else the food will be overwhelmed by the intensity of the wine.