



## 2013 SONOMA VALLEY GRENACHE

**VARIETALS** 86% Grenache  
10% Carignane  
3% Petite Sirah  
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 2013 vintage yielded 2.9 tons per acre.

**HARVEST DATE** September 15 through 26, 2013

**FERMENTATION** Small open top fermenters (1.5 ton capacity). Only native yeasts used (100%). Two to three punchdowns per day. Fermentations averaged 11 in 2013.

**AGING** 24 months, Neutral French oak barrels

**ALCOHOL** 14.6%

**pH** 3.65

**TA** 5.7 grams/liter

**PRODUCTION** 355 cases

**TASTING NOTES** The 2013 vintage is one of the best we've ever had in Northern California! The 2013 Mathis Grenache is exceedingly rich, showing off the near perfect growing season. The typical jammy aromas of Raspberry preserves are followed by a heady extract of concentrated sweet, black cherry fruit and white pepper nuances. Bold but supple, the wine is a perfect food pairing partner.

**CELLARING** Drinking at its best now through 2020.

**ACCOLADES** DOUBLE GOLD MEDAL – 2017 San Francisco Chronicle Wine Competition  
GOLD MEDAL – 2016 Sonoma County Harvest Fair Wine Competition  
GOLD MEDAL – 2017 Press Democrat North Coast Wine Challenge

