



## 2013 SONOMA VALLEY ÜBERBLEND

**VARIETALS** 45% Petite Sirah  
40% Grenache  
13% 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 DATE** September 14, 2013

**FERMENTATION** Small open top fermenters (2 ton capacity). Only native yeasts used. Hand punchdowns. Fermentation lasted 13 days on the skins.

**AGING** 30 months, in French oak barrels (33% new)

**ALCOHOL** 15.1%

**pH** 3.57

**TA** 5.8 grams/liter

**PRODUCTION** 92 cases



**Harvest Notes:** The 2013 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 2013 Überblend is a lush and brooding expression of the Mathis Vineyard terroir. Petite Sirah leads aromatically and in the mouth with dense blackberry and currant fruit, and an herbal, pine sap aromas. The initial grip of the wine is chalky and firm, immediately mellowing in the mouth with lovely soft red fruits from the Grenache and Carignane – pomegranate syrup and raspberry confiture. The finish is long and elegant with the Alicante adding a twist of white pepper. Combining power and grace, it will clearly last quite a while for those who'd like to consider cellaring, but drinks very well today, especially with rich and savory foods. I adore this wine!

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.

**Cellaring:** Built to last, drinking well now, but will cellar for 15 years or more