



2014 SONOMA VALLEY ÜBERBLEND

VARIETALS 40% Petite Sirah
29% Grenache
24% Carignane
7% Alicante Bouschet

VINEYARD Mathis Estate vineyard is a 7.5 acre plot in the hills above the town of Sonoma. Soils are with south-facing aspects. The soils are volcanic and low vigor, with underlying rhyolitic rock. The San Francisco Bay is visible from the vineyard and provides for an extended hang time at harvest.

HARVEST DATE September 14, 2014

FERMENTATION 1.5 ton open top fermenters using native yeasts and punchdowns 2-3x/day. Fermentation lasted 14 days on the skins.

AGING 26 months, in French oak barrels (25% new)

ALCOHOL 14.7%

pH 3.6

TA 5.6 grams/liter

PRODUCTION 78 cases

HARVEST NOTES Drought conditions and a warm winter kicked off bud break earlier than average in 2014. The growing season was warm and led to quick sugar accumulation at the end of August, and an early harvest on September 14th.

TASTING NOTES The 2014 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 aroma. 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. I adore this wine!

FOOD PAIRING Especially when consuming early, 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 Should last to 2030 and beyond, and will likely reward long aging.

ACCOLADES GOLD MEDAL – 2018 San Francisco Chronicle Wine Competition
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