



2015 SONOMA VALLEY GRENACHE

VARIETALS 84% Grenache
9% Petite Sirah
6% Carignane
1% Alicante Bouschet

VINEYARD Mathis covers a 7.5 acre of heaven 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 24, 2015

FERMENTATION Fermented in shallow, open top 5 ton fermenters with 2 to 3 pumpovers per day. Pressed at dryness after 12 days on skins.

AGING 24 months in neutral French oak barrels

ALCOHOL 14.7%

pH 3.45

TA 6.3 grams/liter

PRODUCTION 508 cases

HARVEST NOTES The rainy season was very late arriving and brief in duration, leading to severe drought conditions and limited fruit set in 2015. The small clusters, coupled with a warm summer, produced the first in a string of well below average crops at the Mathis Vineyard. The ripened fruit was highly concentrated, and as a result, made intensely flavored wines with racy acidity.

TASTING NOTES Flavors and aromas of dried black cherries and fresh blackberries lead on the palate. The usual red fruit notes – raspberry, pomegranate, strawberry – are present, but the dark fruit rules in 2015. Lively, fresh acidity is balanced with sweet fruits and firm, well structured tannins.

CELLARING The 2015 will be among the long living Mathis vintages. Bright and fresh at release, it has the tannin and acid structure to make it go for the long haul. Very reminiscent of the 2005 – one that is now entering its drinking plateau.

ACCOLADES BEST IN CLASS – 2018 Sonoma County Harvest Fair Wine Competition
GOLD MEDAL / BEST IN CLASS – 2018 Press Democrat North Coast Wine Challenge (97 points)
GOLD MEDAL – 2018 San Francisco Chronicle Wine Competition

