



2017 ÜBERBLEND

Mathis Vineyard, Sonoma Valley

WINEMAKER'S TASTING NOTES

Highly focused and intense aromatically, with notes of licorice, tar and Provençal herbs overlaying dark, plummy fruits. The tannins of the Petite are readily apparent, with the firmness gentled by the sweet fruitiness of Grenache and brightness of the Carignane and Alicante. This is clearly a "serious" wine, and as such is best paired with rich and savory dishes that will stand up to its intensity and grip. Enjoyable at release, it will continue to evolve and mature for at least 20 years.

GROWING SEASON

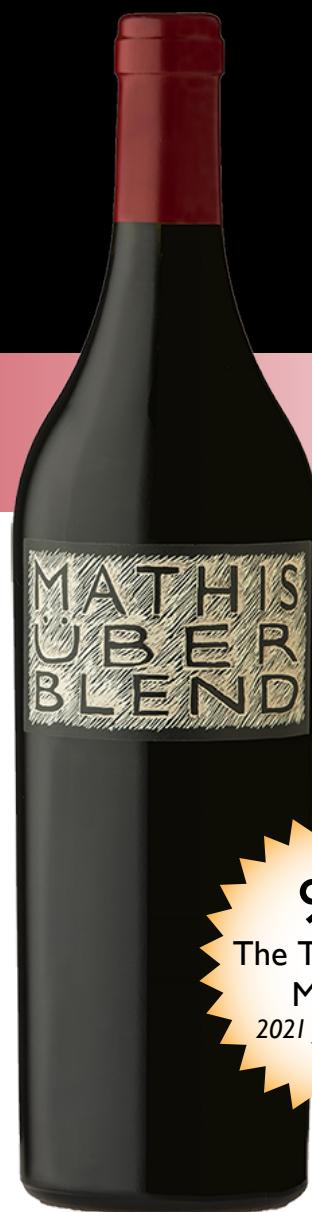
Generous Spring rains led to healthy growth and near perfect vine balance in 2017. The ripening season was largely mild, but with a string of over 100° days in early September that accelerated ripening. Yields were small, and the grapes highly concentrated and deeply colored.

FERMENTATION

Co-fermented with native yeasts in a 1.5 ton open top bin. The cap was managed with 2-3 punchdowns per day until dryness. Pressed after 12 days on the skins.

CELLARING

The 2017 Überblend is built for the ages. The overall concentration, firm tannins from the Petite Sirah, and fresh acidity of the Carignane make this a wine that will reward cellaring almost indefinitely.



93 pts.
The Tasting Panel
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COMPOSITION	42% Petite Sirah 23% Grenache 22% Carignane 13% Alicante Bouschet
VINEYARD	Mathis Vineyard
HARVEST	October 1, 2017
AGING	30 months in French oak barrels, 25% new
ALCOHOL	15.0%
pH 3.6	TA 5.95 grams per liter
PRODUCTION	86 cases