2005 GRENACHE

MATHIS SONOMA VALLEY GRENACHE

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Peter Mathis

Peter Mathis is the head winemaker at Ravenswood, where he began his career in 1990. 2004 is the inaugural release of his wine under the new Mathis label. Peter has always been intrigued and inspired by the wines from the Southern Rhone Valley and Grenache in particular. His passion for Grenache; its unique, bold and juicy quality and almost unparalleled ability to express truly bright fruit characteristics convinced him to plant it on his Sonoma Valley property in 1999.

The Vineyard

A 7.5 acre hillside vineyard with south facing slope in the hills above Sonoma. Low vigor volcanic soils with underlying basalt and rhyolite. The vines are influenced by the San Francisco Bay.

Tasting Notes

Joyfully delicious! Aromas of ripe black cherries, dried cranberries and licorice, with pomegranate, blackberry, strawberries and a hint of black pepper in the mouth. For peak aromatic intensity - allow the '05 Grenache some breathing time. The tannins are silky smooth and round with sweet viscosity throughout, and just enough backbone (from the Petite) and acidity (from the Carignane) to make it an ideal accompaniment to food. The wine should continue to put on weight and add fruit complexity for 4 to 5 years, and should hold up well in to the latter part of the next decade. A service temperature of 60 to 65 F is highly recommended.

Bottled:	September 2007
Vineyard:	Mathis Vineyard in the hills above the town of Sonoma
Blend:	84% Grenache 4% Carignane 11% Petite Sirah 1% Alicante Bouchet
Harvest:	October 2, 4 and 8, 2005
Fermentation:	Open Top with 3 punch downs daily, native yeast
Cooperage:	Neutral French oak for 18 months
Production:	820 cases
Acidity:	5.9 grams/liter
pH:	3.56
Alcohol:	14.8%