



2018 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

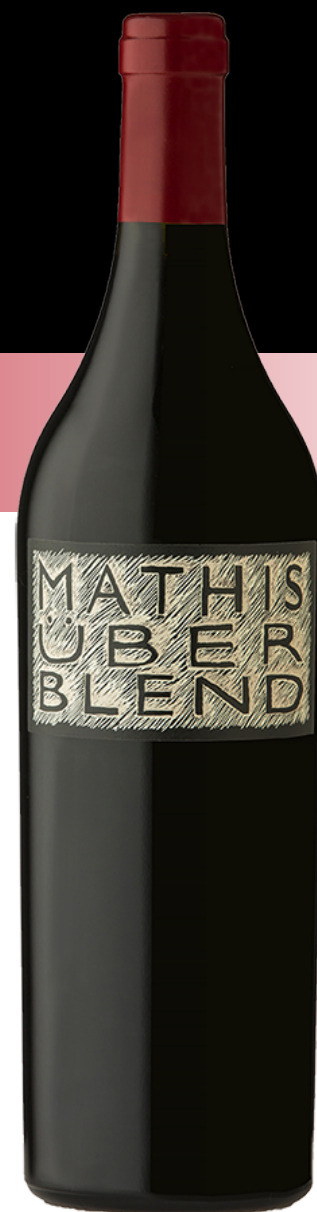
A drought year, but with healthy Spring rains coming after mid-February, the vines got off to an excellent start - late season rain being the most important in shallow hillside soils like Mathis. Fruit set was good in spite of the rains, and yields were above average. Lengthy hot spells in mid-summer sped up ripening and we had to rush to get the everything harvested. Overall, a very good growing season that resulted in excellent, bright, fresh and approachable wines.

FERMENTATION

All 4 varieties (Petite Sirah, Carignane, Grenache and Alicante Bouschet) were combined at picking, then co-fermented in 1.5 ton open top bins using the native yeasts on the grapes. Approximately 25% of the fruit was uncrushed when going into the bins (whole cluster) adding to the bright clarity of fruit characters in 2018. The cap was managed with 2-3 punch downs per day until dryness. Pressed after 13 days on the skins.

CELLARING

The 2018 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.



COMPOSITION	47% Petite Sirah 21% Carignane 18% Grenache 14% Alicante Bouschet
VINEYARD	Mathis Vineyard
HARVEST	September 23-30, 2018
AGING	30 months in French oak barrels, 25% new
ALCOHOL	14.4%
pH 3.6	TA 5.9 grams per liter
PRODUCTION	97 cases