

MATTINA FIORE



2012 SYRAH

Mattina Fiore selected the grapes for this cool climate Syrah from Murmur Vineyard, expertly managed by Rob Murray. He produces the perfect fruit for our wines, selectively dropping fruit late in the season to produce a lush richness in the clusters left hanging. The yields for this vineyard average only .5 tons per acre and were harvested the first week of November. Our winemaker, Robert Henson, then nurtures the fermentation to enrich the elegant style and its complexity. It was aged for 18 months in one half new French oak and then chosen to stand-alone as 100% single Clone 174 Syrah. Mattina Fiore's limited production and the remarkable flavor profile has inspired us to elegantly hand wax every single bottle.



THE WINE

APPELLATION: Santa Maria Valley

VINEYARD DESIGNATION: Murmur Vineyard

BLEND COMPOSITION: 100% Syrah - Clone 174

HARVEST: November 2012

CASES MADE: 224

ALC: 14.6% by Volume

PH: 3.65

TOTAL ACIDITY: 0.365

AGING: 18 months

FERMENTATION: 50% New French oak, 50% Neutral Oak

BOTTLING DATE: May 2014



TASTING NOTES

At first you will notice the depth of garnet color, followed by intense lush vine fruit flavors of olallieberry, the liveliness of raspberries and a floral nose that reminds us of the early mornings at the San Francisco flower market. Hints of dark plum, a flutter of braised short rib with fig jam and the concentration of layered chocolate cake and sweet tannins round out the energetic lingering finish. Mattina Fiore's 2012 Syrah will continue to mature in the bottle; it will develop and evolve nicely over the following 7 to 10 years.

