

MATTINA FIORE



2012 GRENACHE

This stylized, elegant Grenache comes from the elevated area of Murmur Vineyards overlooking the Pacific coastline. In the warmth of late summer, cool breezes regularly blow in a low-lying marine layer to the vineyard allowing for an extended growing season for these grapes. This Alban Clone of Grenache planted by Rob Murray is the last of the fruit to ripen from this vineyard and at the time of harvest the grapes are no longer taut but sensually supple to the touch. Although our Grenache is not heavily oaked, Robert Henson and Scott Williams have artfully used a variety of new, second year and neutral French oak to develop its complexity throughout the 18 months it will spend in barrel. Mattina Fiore's limited production and the remarkable flavor profile inspired us to hand wax every single bottle.



THE WINE

APPELLATION: Santa Maria Valley

VINEYARD DESIGNATION: Murmur Vineyard

BLEND COMPOSITION: 100% Alban Clone Grenache

HARVEST: October 2012

CASES MADE: 312

ALC: 14.8% by Volume

PH: 3.65

TOTAL ACIDITY: 0.563

AGING: 18 months

FERMENTATION: 17% New French Oak,

34% second year French Oak, remaining in Neutral Oak

BOTTLING DATE: April 2014



TASTING NOTES

Barrel Sample September 2013 ~ Releasing in Spring 2014
A rich and elegant Grenache that opens to a floral nose, you'll notice bright fresh strawberries balanced with a hint of rhubarb and the sweet scent of ripening heirloom tomatoes. Blackberries and red currant on the palate with an ever-slight hint of white pepper and sweet Thai spice. The pomegranate color is mesmerizing, allowing you to be overwhelmed with a silky mouth feel of medium gentle tannins. This Grenache will age wisely over the next 7-10 years.

