

# MATIAS

## 2013 Matias Verdelho | Central Coast

**Varietal-** 100% Verdelho

**Vineyard-** Sourced from the Central Coast AVA, Evina Vineyard is located in Contra Costa County between Napa Valley and Livermore Valley. The vineyard enjoys the marine influence of San Francisco Bay, with very warm days, cool nights and deep alluvial soils that make this an ideal site for this Portuguese variety.

**Vintage-** The 2013 growing season offered conditions that were as close to perfect as they come. Early winter rains were followed by a warm, dry spring, resulting in an early growing season that saw no frost. Summer was warm, but without the usual heat spikes to shut the vines down or produce sunburn. Ripening occurred earlier than usual, and was very even. The wines are bright, energetic, with beautiful aromatics and full of complexity.

**Fermentation-** The grapes were whole –cluster pressed to tank and cold settled overnight, then racked off heavy solids to tank and barrels. We try to retain the perfect balance of solids for palate weight and complexity. The juice was fermented with indigenous yeast to dryness in barrel while the tank was inoculated with a proprietary yeast strain.

**Harvest Date:** August 14<sup>th</sup>, 2013

**Winemakers:** Dan Fitzgerald & John Harley

**Yeast:** Indigenous

**Cooperage & Aging:** 40% fermented in neutral French oak. 60% Stainless Steel Fermented.

**Bottling:** March 3<sup>rd</sup>, 2014

**Production:** 403 cases

**Sensory Notes:** The Matias Verdelho's color is translucently pale. The nose offers hints of guava accompanied by passion fruit and melon rind. The palate is well-structured with tropical fruit flavors and wet slate. Citrus fruit and a lemongrass give way to a long, dry finish.

### Final Technical Information

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**pH:** 3.49

**TA:** 0.67 g/100ml

**Alc:** 12.9%

**Available Formats:** 750ml

**Suggested Retail Price:** 17.00

