

# MATIAS

## 2013 Matias Soberanes Pinot Noir | *Santa Lucia Highlands*

**Vineyard-** The site features tightly spaced vines and is planted to 38 acres of Chardonnay, Pinot Noir and Syrah and sits on the Santa Lucia Highlands Bench adjacent to the Garys' Vineyard. The Soberanes Vineyard is a joint project, owned and farmed by Gary Francioni and Gary Pisoni. The Santa Lucia and Gabilan mountain ranges surround the Salinas Valley and act like a conduit, directing the winds off the Pacific down the valley, cooling the region from warm inland temperatures. The afternoon winds deliver fog off the Monterey Bay, acting as a buffer and extending the growing season. The typically sandy soils of the Santa Lucia Highlands are further influenced in this vineyard with copious amounts of rough granite to create the vineyard's signature terroir.

**Vintage-** The 2013 growing season essentially 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-** 70% of the fruit was destemmed and moved by gravity to open top fermenters. The remaining 30% was left whole cluster and added to the top of the destemmed fruit. The tank was chilled to 50F for a nice, long cold soak to increase enzymatic extraction then allowed to warm on its own. The fermentation was indigenous as was malolactic. The tank was pressed off just before dryness to preserve fruit and minimize harsh alcoholic extraction, the wine was transferred immediately to barrel without settling for added mouthfeel and complexity.

**Harvest Date:** September 16<sup>th</sup>, 2013

**Winemakers:** Dan Fitzgerald & John Harley

**Cooperage & Aging:** 100% French Oak, 40% new from the Troncais and Chatillon forests. The wine was left to age for 10 months in barrel.

**Bottling:** August 2014      **Production:** 173 cases

**Sensory Notes:** Bright ruby red in color, this wine offers intense aromatics reminiscent of dark currant, pomegranate and dried herbs. The palate is lush and silky with flavors of orange blossom, ripe plum, cedar and anise. Fall spices give way to a smooth, delicate finish.

### Final Technical Information

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**pH:** 3.59      **TA:** 0.64g/100ml      **Alc:** 13.9%

**Available Formats:** 750ml

**Suggested Retail Price:** \$55.00

