

MATIAS

2013 Matias *Charles Heintz Vineyard* Chardonnay | *Sonoma Coast*

Vineyard- The 2013 Matias Chardonnay was sourced exclusively from Charles Heintz Vineyard in the Russian River Valley. Our Chardonnay rows were planted in 1982, the soil profile is Goldridge, sandy loam. Elevation 900ft, location is on the second ridge in from the coast.

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- The grapes were whole –cluster pressed to tank and cold settled overnight, then racked off heavy solids to barrels. We try to retain the perfect balance of solids for palate weight and complexity. The juice was fermented with indigenous yeast to dryness. Malolactic fermentation was long and cool, also using indigenous flora.

Harvest Date: September 28th, 2013

Winemakers: Dan Fitzgerald & John Harley

Yeast: Indigenous

Cooperage & Aging: 100% French Oak, 40% new from the Vosges Forest of central France. The wine was aged for 10 months in barrel.

Bottling: August 2014

Production: 364 cases

Sensory Notes: Pale yellow with a tinge of green in color, the nose is high noted and floral with hints of cardamom, tangerine and lemon meringue. The palate is creamy and bright with layers of pie crust, toasted hazelnut and citrus zest. The finish is bright, silky and smooth.

Final Technical Information

pH: 3.44

TA: 0.67 g/100ml

Alc: 13.8%

Available Formats: 750ml

Suggested Retail Price: \$40.00

