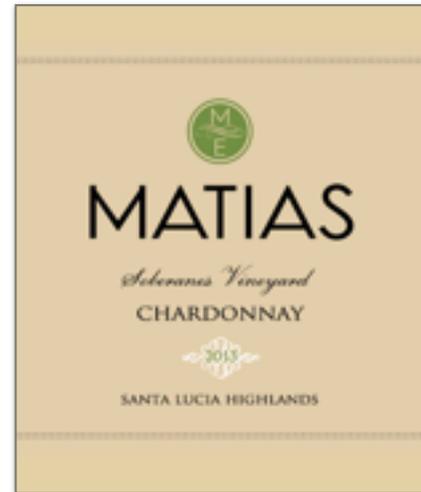


# MATIAS

## 2013 Matias Soberanes Chardonnay | *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-** 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 16<sup>th</sup>, 2013

**Winemakers:** Dan Fitzgerald

**Assistant Winemaker:** Nicole Michael

**Cooperage & Aging:** 100% French Oak, 33% new from the Vosges Forest of France. The wine was left to age for 13 months in barrel.

**Bottling:** January 2015

**Production:** 60 cases

**Sensory Notes:** The Matias Soberanes Chardonnay offers aromas of green apple, baked pie crust and a touch of spiced pecan. The palate is creamy yet focused and linear with ample acidity. Flavors of Lemon cream dominate the palate. The finish is slightly saline with an elegant mineral component, complemented by notes of toasted cashews from the oak.

### Final Technical Information

---

**pH:** 3.59

**TA:** 0.64g/100ml

**Alc:** 13.2%

**Available Formats:** 750ml

**Suggested Retail Price:** \$50.00