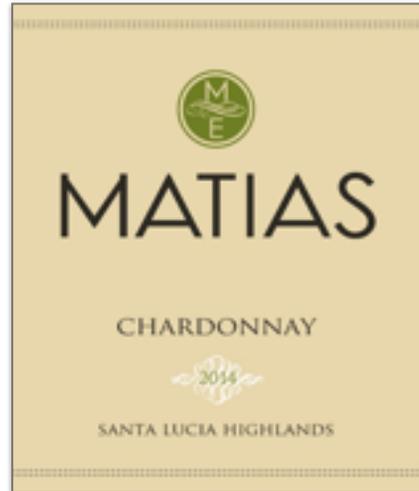


MATIAS

2014 Matias Chardonnay | *Santa Lucia Highlands*

Vineyard- The Sierra Mar Vineyard, owned and farmed by Gary Francioni is one of the highest elevation vineyards in the Santa Lucia Highlands. 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 high elevation, thin soils and arid conditions produce wines of intense concentration. The Soberanes Vineyard is named for the family of the original Spanish land grant. It is situated on a small terrace adjacent to the famous Garys' Vineyard. Planted in 2007, Soberanes has thirty-eight acres of Pinot Noir, Chardonnay, and Syrah. It has an Eastern exposure and sits on classic alluvial sandy loam soil.



Vintage- The 2014 vintage offered excellent growing conditions. A mild winter and spring compounded with almost no rain contributed to early ripening, low to moderate yields and highly concentrated grapes resulting in exceptional quality. 2014 is one of the earliest vintages we've seen in over a decade, but it will also go down as one of the best.

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: August 24th, 2014

Winemakers: Dan Fitzgerald

Assistant Winemaker: Nicole Michael

Cooperage & Aging: 100% French Oak, 40% new from the Vosges forest of France. The wine was left to age for 16 months in barrel.

Bottling: June 2015 **Production:** 299 cases

Sensory Notes: This wine exudes a luminous golden color with a tinge of green. The nose is reminiscent of pastry crust, macadamia nuts, pear and orange blossom. The palate is rich and zesty with lively acidity. Concentrated flavors of lemon cream, yellow plum and a touch of Tarragon linger on the finish.

Final Technical Information

pH: 3.44

TA: 0.68g/100ml

Alc: 13.3%

Available Formats: 750ml

Suggested Retail Price: \$35.00