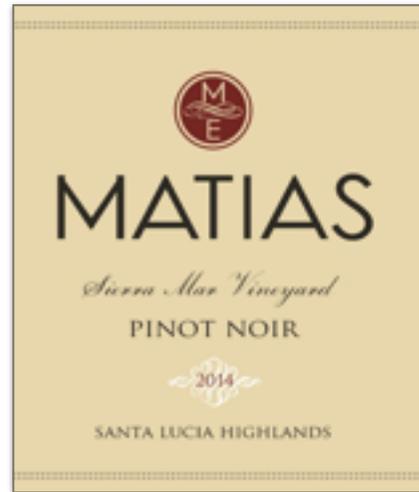


# MATIAS

## 2014 Matias Sierra Mar Pinot Noir | *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.

**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-** 70% of the fruit was de-stemmed and moved by gravity to open top fermenters. The remaining 30% was left whole cluster and added to the top of the de-stemmed 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:** August 24<sup>th</sup>, 2014

**Winemakers:** Dan Fitzgerald

**Assistant Winemaker:** Nicole Michael

**Cooperage & Aging:** 100% French Oak, 60% new, aged on its lees for 15 months.

**Bottling:** November 2015

**Production:** 94 cases

**Sensory Notes:** The 2014 Matias Sierra Mar Pinot Noir is deep purple, almost magenta in color. The nose exhibits roasted coffee, black cherries and dried flowers. The palate is well structured with deeply concentrated fruit, yet tempered with a silky texture. A core of black cherry, crushed granite and blood orange gives way to wild sapwood notes and lingers on a lengthy finish.

### Final Technical Information

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**pH:** 3.62

**TA:** 0.65 g/100ml

**Alc:** 13.5%

**Available Formats:** 750ml

**Suggested Retail Price:** \$55.00