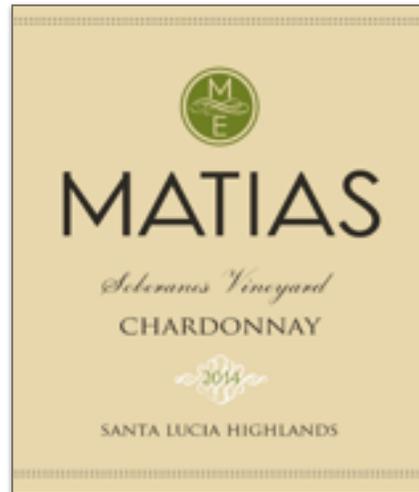


# MATIAS

## 2014 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 Franscioni 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 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 24<sup>th</sup>, 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 15 months in barrel.

**Bottling:** November 2015      **Production:** 93 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 racy 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:** 3.39

**TA:** 0.71g/100ml

**Alc:** 13.3%

**Available Formats:** 750ml

**Suggested Retail Price:** \$50.00