

# MATTINA FIORE



## 2011 SYRAH

*Mattina Fiore's debut wine, this cool climate Syrah was selected for it's long growing season from the expertly managed Murmur Vineyard by Rob Murray. He produces the perfect fruit for our wines, selectively dropping fruit late in the season producing a lush richness for the clusters left hanging. The yields for this 2011 fruit were only .5 tons per acre and were harvested the first week of November. Our winemaker, Robert Henson then nurtured the fermentation to enrich the elegant style and it's complexity. It was aged for 17 months in one half new French oak and then chosen to stand-alone by Scott and Andrea for their first release. Mattina Fiore's limited production and the remarkable flavor profile inspired us to hand wax every single bottle.*



## THE WINE

**APPELLATION:** Santa Maria Valley

**VINEYARD DESIGNATION:** Murmur Vineyard

**BLEND COMPOSITION:** 100% Syrah - Clone 174

**HARVEST:** November 2011

**CASES MADE:** 102

**ALC:** 14.6% by Volume

**PH:** 3.52

**TOTAL ACIDITY:** 0.661

**AGING:** 17 months

**FERMENTATION:** 50% New French Oak, 50% Neutral Oak

**BOTTLING DATE:** April 15, 2013



## TASTING NOTES

*At first you will notice the depth of garnet color, followed by intense lush vine fruit flavors of olallieberry, the liveliness of raspberries and a floral nose that reminds us of the early mornings at the San Francisco flower market. Hints of dark plum, a flutter of braised short rib with fig jam and the concentration of layered chocolate cake and sweet tannins round out the energetic lingering finish. Matured in the bottle for six months before it's release; it will develop and evolve nicely over the following 7 to 10 years*

