

MATTINA FIORE



2013 GRENACHE SAIGNÉE ROSÉ

After two days of cold soak of the Murmur Vineyard Grenache, Mattina Fiore's Rosé juice is derived from the Saignée; (n): the bleeding off of juice after limited contact with the skins. This allows us to concentrate the flavors of our Grenache and leaves us with this gorgeous delicate floral juice that we use for our rosé. Because of this we produce a limited quantity of this wine. It's nurtured over the next 4 to 5 months, racked allowing the solids to be removed and the wine to develop like the wild-flowers blooming on the Central Coast's rolling hills in the spring. After stabilization and filtering, our rosé's color is the elegant essence of our Grenache. We feel that the rosé allows us to take a glimpse at the Grenache in its youth and to enjoy its captivating color and delicate fruit flavors. This inspired us to present the bottle naked, without a foil, to view the embellished Mattina Fiore cork.



THE WINE

APPELLATION: Santa Maria Valley

VINEYARD DESIGNATION: Murmur Vineyard

BLEND COMPOSITION: 100% Grenache

HARVEST: October 2013

CASES MADE: 40

ALC: 13.5% by Volume

PH: 3.63

TOTAL ACIDITY: 0.54

AGING: 5 months

FERMENTATION: Stainless

BOTTLING DATE: April 2014



TASTING NOTES

Our Grenache Saignée Rosé, with its bright, captivating color of blooming Peonies, hints of rose petals and shows off the delicate characteristics of this cool climate Grenache. There is a subtle hint of raspberry brambles, cranberry fruit tart, and maraschino cherries. Although bone dry you notice an essence of freshly watered Jasmine and early childhood memories of the spring floral perfume of my family's bustling flower shop. Leaving the palate with a delightful finish of Santa Maria strawberries, it pairs well with Prosciutto Charcuterie, Oysters and Summer Salads of Garden Greens.

