

# MATTINA FIORE



## 2013 FIORELLINO

*Mattina Fiore's "Fiorellino" translates from Italian to English to "Little Flower". Fiorellino perfectly describes this delicate, lush, fragrant, Late Harvest Viognier from Murmur Vineyards. Our Viognier fruit was left on the vine until mid November through the warm days and the cool evenings of the Santa Maria Valley. We picked at 34 brix, although the color of the grapes was dark golden, the clusters had only partially begun to raisin. Picked early morning and pressed in whole clusters, releasing a voluptuous golden nectar with a mesmerizing viscosity. My best description of this sweet fragrant juice is perhaps what a humming bird might sip out of blooming honeysuckle early in the day when the flowers are still covered with the morning dew. The juice is fermented slowly at cool temperatures, allowing the Viognier to release its floral notes. Fermentation is stopped, leaving the wine phenomenally balanced with 12.1 Residual Sugar and an alcohol of 15.2%. We then age this wine in one year old Damy French Oak Barrels. Fiorellino is artfully presented with it's own award wining embossed label and then packed in gorgeous hand crafted six pack wooden boxes.*



## THE WINE

**APPELLATION:** Santa Maria Valley

**VINEYARD DESIGNATION:** Murmur Vineyard

**BLEND COMPOSITION:** 100% Viognier

**HARVEST:** November 2013

**CASES MADE:** 98

**ALC:** 15.2% by Volume

**HARVEST SUGAR:** 34 Brix

**RESIDUAL SUGAR:** 12.1g/100ml

**AGING:** 12 months

**FERMENTATION:** 100% second year French Oak

**BOTTLING DATE:** November 2014



## TASTING NOTES

*You will notice a fragrant nose of honeysuckle, apricots and white peaches. Brilliant yellow-gold in color. Fiorellino has a lush viscosity of orange blossom and passion fruit nectar with hints of honey and dried figs. A touch of Madagascar Vanilla, toasted blanched almonds, and a slight undertone of smoky cedar. Extremely well balanced acidity, sugar and alcohol. You are rewarded with a rich finish of caramel and butterscotch leaving the essence of a sweet cream brulee on the roof of your pallet. Although wonderfully enjoyed when paired with dessert, Fiorellino serves well with soft & self-ripening cheeses, as well as Polynesian seafood. Concentration and focus will be rewarded by cellaring of the Fiorellino, and enjoyed immensely now though 2025.*

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