

MATTINA FIORE



2014 CHARDONNAY

Our 2012 Chardonnay was the "Best of Show" at the International Chardonnay Symposium amongst 32 of the most renowned Chardonnay producers. We Duplicated and refined the efforts of that vintage from the breathtaking Murmur Vineyard of Santa Maria Valley. In view of the Pacific coastline, Pismo's sea breeze blesses the grapes optimally, resulting in beautiful acidities, bright fruit and an inherent balance. Rob Murray has artfully planted this Robert Young Clone of Chardonnay in the Solomon Hills, which we believe to be one of California's premier locations for Chardonnay. The cool climate results in low crop yields producing grapes with concentrated flavors and lively minerality. Entirely fermented and aged in all French oak barrels. Mattina Fiore's limited production and the remarkable flavor profile has inspired us to elegantly hand pack the 2014 Chardonnay in six-bottle cases.



THE WINE

APELLATION: Santa Maria Valley

VINEYARD DESIGNATION: Murmur Vineyard

BLEND COMPOSITION: 100% Chardonnay - Robert Young Clone

HARVEST: September 2014

CASES MADE: 516

ALC: 14.4% by Volume

PH: 3.47

TOTAL ACIDITY: 0.66

AGING: 18 months

FERMENTATION: 40% New French Oak of Varied Toast, 60% Neutral Oak

BOTTLING DATE: March 2016



TASTING NOTES

Our Chardonnay is beautifully balanced with a floral perfume of honeysuckle essence and inviting notes of green apple, peach, persimmon cookies and a hint of tropical pineapple. Toasted marshmallow with a hint of butterscotch caramel and toasty oak on the nose. The mouthfeel has a touch of viscosity on the palate with a long lingering finish of toasted hazelnuts and Madagascar vanilla bean. This large, structured, yet plush Chardonnay should be enjoyed and age well over the next 3 to 8 years.

