

MATTINA FIORE



2013 SYRAH

Mattina Fiore selected the grapes for this cool climate Syrah from Murmur Vineyard, expertly managed by Rob Murray. He produces the perfect fruit for our wines, selectively dropping fruit late in the season to produce a lush richness in the clusters left hanging. The yields for this vineyard average only .5 tons per acre and this syrah is the last of the varietals to be harvested. Our winemakers, Scott Williams and Robert Henson, then nurture the fermentation to enrich the elegant style and its complexity. This vintage was then aged for 22 months in one half new French oak and then chosen to stand-alone as 100% single Clone 174 Syrah. Mattina Fiore's limited production and the remarkable flavor profile has inspired us to elegantly hand pack the 2013 Syrah in six-bottle cases.



THE WINE

APELLATION: Santa Maria Valley
VINEYARD DESIGNATION: Murmur Vineyard
BLEND COMPOSITION: 100% Syrah - Clone 174
HARVEST: Late October 2013
CASES MADE: 324
ALC: 14.0% by Volume
PH: 3.59
TOTAL ACIDITY: 0.58
AGING: 22 months
FERMENTATION: 50% New French Oak, 50% Neutral Oak
BOTTLING DATE: August 2015



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. Mattina Fiore's Syrah will continue to mature in the bottle; it will develop and evolve nicely over the following 7 to 10 years.

