

# Matthiasson

## Chardonnay Michael Mara Vineyard

### Sonoma Coast

#### 2015

#### Tech Specs

**Type:** White Still Wine  
**Region/Subregion:** USA, California, Sonoma  
**ABV:** 13.00%

#### A closer look...

**Vineyard:** Mara

#### All about this bottle

The Michael Mara Vineyard is west of the town of Sonoma, at the base of the Sonoma Mountain range. The soil is the result of a cataclysmic landslide that cascaded rocks and volcanic soil down onto one spot of the valley below. Surrounded by normal valley floor loam, the Michael Mara Vineyard is situated on a unique lobe of rocks and red soil. The fruit is picked in two batches. The first batch, 80% of the wine, is harvested very early, to capture the high natural acidity and maintain wine balance and a moderate alcohol level. The second harvest, 20% of the wine, is harvested a little bit later, to capture the richness and power of the vineyard site. The fruit from each harvest is lightly whole-cluster-pressed, settled for 24 hours, then barrel fermented. The wine goes through 100% malolactic fermentation in older neutral barrels and a few new French oak barrels. It is given 18 months of barrel aging, with no topping or sulfur added until bottling. There is also no battonage ó the wine rests on the lees to age undisturbed. It has the white peach, toasted almond or marshmallow, and ripe pear nose that is expected with Chardonnay, as well as plenty of weight, length, and richness. It is not showy, however óits incredible opulence isnatural, not created in the cellar.

