

Matthiasson

Chardonnay Michael Mara Vineyard

Sonoma Coast

2018

Tech Specs

Type:	White Still Wine
Region/Subregion:	USA, California, Sonoma
Organic?	Yes
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 as the wine rests on the lees to age undisturbed.

