

2016 LUNA MATTA

A certified organic vineyard, located on the Westside of Paso Robles, Luna Matta is planted to Rhone and Italian varietals. Steep hillsides, limestone soils, warm days and cold nights are a perfect match for the vines planted in 2001.

VINIFICATION

50% whole cluster fermented in small, open top bins, and spent 15-20 days on skins with pump-overs during cold soak and punch downs during fermentation. Aged 20 months in neutral 500-liter, 265-liter and 228-liter barrels.

TASTING NOTES

Bright violet. An exotically perfumed bouquet evokes ripe red and blue fruits, incense and allspice, along with a building mineral nuance. Sweet, expansive and supple in texture, offering deeply concentrated yet lively boysenberry and raspberry flavors and a suave lavender pastille flourish. The mineral and floral notes repeat emphatically on an impressively long, smooth finish, which shows excellent delineation and spicy cut. - Josh Raynolds, Vinous

VARIETALS:

47% Syrah, 43% Grenache,

10% Mourvèdre

APPELLATION:

Paso Robles

VINEYARDS:

Luna Matta

ALCOHOL CONTENT:

15.2%

CASES PRODUCED:

113

AGING POTENTIAL:

Present - 2031

RETAIL PRICE:

\$55

TASTING NOTES BY MCPRICE MYERS WINEMAKER AND OWNER

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