

Paul Mathew Vineyards

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Appellation
Green Valley-
Russian River
Valley

Vineyard
100%
TnT Vineyard

Alcohol
13.6%

pH
3.57

Titratable Acidity
6.4 g/L

Barrel Aging
11 months
100% French Oak
43% New Oak

Cases Produced
181 cases

Suggested Retail
\$50.



2013 TnT Vineyard Pinot Noir

Winemaking Philosophy

We are committed to low input winemaking utilizing uninoculated primary fermentation and malolactic fermentation. This process is much slower and more time consuming but produces wine lush on the palate with seamless flavors. Low input winemaking also includes gravity flow movements of wine, minimal acid adjustments, minimal SO₂ additions, racking only once in barrel, no fining and no filtering when possible.

Vineyard

The two acre TnT vineyard was planted in 1999 and 2000 with clones 114, 115, 667 and 777 on Riparia Gloire rootstock with Goldridge soil. This vineyard is on a south-facing slope with 4x4 spacing giving 2,700 vines per acre. Because of the close spacing it produces about 3.5 to 4 tons per acre with consistently high quality and great depth of flavor. The vineyard is located in the Green Valley sub region of Russian River.

Winemaking

The grapes were field sorted prior to picking, then run through a shaker table to remove any debris and then hand sorted before destemming. Grapes arrived on Sept. 12th and finished native yeast fermentation two weeks later. After a four day cold soak the must was punched down two to three times per day. Secondary fermentation was native as well and finished Christmas day, then SO₂ was added and the wine aged in barrel for eight more months. The wine was bottled in late August, unfiltered and gravity flowed into the bottling line.

Winemakers Notes

Ruby red color, bright and vibrant, with aromas of exotic red fruits, plum, red apple and cinnamon. This medium body wine has flavors of raspberry, cherry, plum, vanilla and spice. Soft tannins, great depth of flavor make this wine appealing in its youth but will reward ageing up to ten years.