

Paul Mathew
Vineyards

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2023 Muscat Blanc

Appellation
Mendocino

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.

Vineyards
100%
Vineyard

Vineyards

The vineyard is owned by Gil Tournour is located in the heart of Capella in Mendocino county. The Muscat Blanc was planted 65 to 70 years ago in white Pinole clay loam soils, head pruned with 8x8 spacing. The vineyard is farmed organically and is part of the original Vincenzo Graziano Vineyard established in 1918.

Alcohol
13.3%

pH
3.36

Winemaking

The grapes were harvested on September 10th, whole cluster pressed and settled in tank for two days. The juice was racked off the solids to a small stainless steel tank for fermentation. A low temperature fermentation, between 48 to 55 degrees, lasted 89 days, carried out by native yeast and finished on December 13th. This long cool fermentation captured the complexity and fresh fruitiness of the grapes. The wine was held for 8 weeks at 28 degrees for cold stability. After being crossflow filtered it was bottled on February 9th, getting the wine into bottle quickly helps capture the freshness of the wine.

Titrateable Acidity
6.2g/L

Barrel Aging
None

Cases Produced
135 cases

Tasting Notes

Floral notes, orange blossom and jasmine with a delicate viscosity and great food pairing ability.

Suggested Retail
\$28