

Paul Mathew
Vineyards

PO Box 1251
Forestville, CA
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Tasting Room
9060 Graton Rd.
Graton, CA

Phone:
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Appellation
Russian River
Sonoma County

Vineyard
Alegria Vineyard
100%

Alcohol
13.1 %

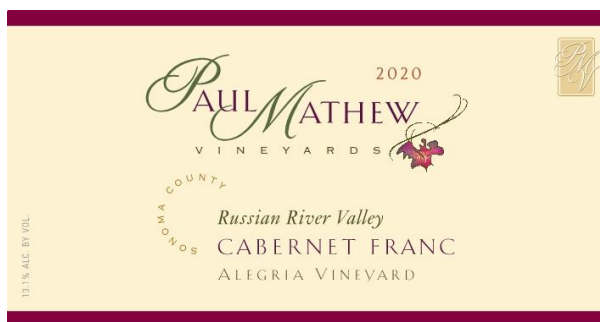
pH
3.65

Titrateable Acidity
5.4 g/L

Barrel Aging
7 months
100% French Oak
0% New Oak

Cases Produced
140

Suggested Retail
\$40



2020 Cabernet Franc

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

This 5 acre vineyard block was planted in 1991 to Cabernet franc. Owned by Bill & Betsy Nachbauer of Acorn Winery just south of Healdsburg in northern Russian River AVA. This is the warmest part of the Russian River making it perfect for Cabernet Franc. Gently south-sloping alluvial Haire clay loam with various rootstock. Alegria vineyards' name is the Spanish word that means joy and happiness. Chosen to honor California's heritage and the workers who tirelessly tend the vineyards.

Winemaking

The grapes were picked October 16th, 20% whole cluster and the rest hand sorted and destemmed. The wine was fermented by native yeast in a closed top tank pumped over twice a day. After a 23 day fermentation the wine was racked off the lees, put into barrels, and allowed to go through native Malolactic fermentation finishing on May 12th. The wine was cold settled for two weeks, filtered, then bottled in late August.

Tasting Notes

Rich cherry fruit with honey, bitter coco nib, touch of bell pepper, anise with a plump mouth feel and solid structure.