

dirt MATTers...

three 2007 Mataro Spinelli

three

Mataro is the original and the primary legal synonym for this variety in California. Depending on what marketing fence that you want to hang your hat on, other synonyms include Mourvèdre (France) and Monestrall (Spain). Sourced from ancient vines in Contra Costa County, this Mataro block is still farmed by the Spinelli family. The 2007 vintage Spinelli Mataro is a blend of 84% Mataro, 6% Petite Sirah, 8% Black Malvoisie, and 2% Carignane.

The Spinelli vineyard has extremely sandy-loam soil which is classified as Delhi Sandy Loam. The Delhi soil classification is considered as having the lowest organic material and the one with the highest sand content than any other loam soil. These soil characteristics result in low vigor. Situated only 50 minutes from San Francisco by car, grapes have been planted and have been growing in this area for over 150 years. Sand is also phylloxera resistant so many of these vineyards are own rooted.

Established over 126 years prior to this vintage, the Spinelli vineyard is still being dry-farmed and is growing on its own roots. There is a scent of violets, ripe black-cherries, chocolate, Provencal herbs and tobacco leaf with a minerality (dusty berry) sneaking through. The Petite Sirah adds structure, color, and blue-fruit character while the Black Malvoisie adds softness and a perfumed raspberry aroma. With such a low pH and big fruit flavor, don't hesitate to age this wine for 5-7 years.



Harvest Date :	September 2 nd , 2007
Titrateable Acidity:	0.66 g/100 ml
pH:	3.57
Alcohol:	14.8%
Residual Sugar:	dry
Brix at Harvest:	25.4°
Case Production:	331 (12 x 750 ml)
Suggested Retail:	\$26

*“The dirt, the micro-climate, and sustainable wine-growing (from vineyard to bottle) form the cornerstones of **three**. These critical elements are in every bottle we make.”*

Winemaker *Matthew A. Cline*