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## 2011 CAPRICE

AVA: YAMHILL-CARLTON

VARIETAL: 80% PINOT BLANC &

20% PINOT GRIS

PRODUCTION: 145 CASES

VINEYARD: FIRCREST

HARVEST DATE: OCT. 25TH

ALCOHOL: 11.8%



THE 2011 CAPRICE IS HARVESTED FROM A SINGLE BLOCK OF FRUIT AT THE FIRCREST VINEYARD IN OREGON'S YAMHILL CARLTON AVA. SOILS ARE SEDIMENTARY TOPSOIL OVER UPLIFTED MARINE SILTSTONE. THE VINEYARD IS DRY FARMED AND THE SHALLOW SOILS LEAVE THE PLANTS STRUGGLING TO FIND MOISTURE DURING THE DRY SUMMER MONTHS. THE RESULTING FRUIT IS INTENSELY FLAVORED, HAS ELEVATED MINERALITY, AND HIGHER ACIDITY.

FERMENTATION IS COOL AND SLOW IN SMALL VESSELS: NEUTRAL OAK AND A 300 GALLON TANK. THE WINE WENT PARTIALLY THROUGH MALOLACTIC AND WAS AGED ON THE LEES FOR 18 MONTHS TO ENHANCE TEXTURE AND ADD SUBTLETY TO THE FLAVOR PROFILE.

CAPRICE HAS YELLOW FLOWER NOTES, A SLIGHT SMOKINESS, AND HINTS OF MELON, MANGO, AND BLOOD ORANGE IN THE NOSE. THE PALATE IS STURDY, RICH, AND INTENSE WITH STONE FRUIT, CANTALOUPE NOTES, SILKY TEXTURE, AND MOUTH-WATERING ACIDITY. IT'S A PERFECT WINE FOR FOOD PAIRING. ALMOST ANYTHING THAT SWIMS WILL MATCH WELL. IT'S ALSO AN EXCELLENT MATCH WITH FRESH WATERMELON OR HEIRLOOM TOMATOES WITH A TOUCH OF SALT. THIS WINE WILL EVOLVE FOR THE NEXT SEVERAL YEARS IN BOTTLE AND CAN BE DRUNK ANYTIME BETWEEN NOW AND 2018.

ALL MATELLO WINES ARE PRODUCED FROM NON-IRRIGATED FRUIT, PROVIDING SITE DRIVEN WINES WITH INDIVIDUALITY AND QUALITY INTACT.