



2013 WHISTLING RIDGE BLANC

AVA: RIBBON RIDGE

VARIETALS: 40% RIESLING, 35% PINOT

BLANC, 20% PINOT NOIR, 5% GEWURZ

ELEVAGE: NEUTRAL BARREL

HARVEST DATE: OCTOBER 22ND

SOILS: WILLAKENZIE-SEDIMENTARY

PRODUCTION: 70 CASES

ALCOHOL: 11.8%

VINEYARD: WHISTLING RIDGE

DRY FARMED

AVERAGE VINE AGE: 18 YEARS



WHISTLING RIDGE VINEYARD IS ONE OF MY FAVORITE SITES TO WORK WITH, THIS RIBBON RIDGE SITE SITS ON THE CREST OF THE RIDGE. THE SOILS ARE VERY SHALLOW AND EXPOSURE IS A TOUCH COOLER THAN THE SLOPE OF THE RIDGE. A CONSISTENT EVENING BREEZE OCCURS, PARTICULARLY AS THE SUMMER MOVES INTO FALL. RIPENESS IS OFTEN ACHIEVED WITH MODERATE BRIX AND EXCELLENT FLAVOR DEVELOPMENT, BUT RARELY BEFORE MID-OCTOBER.

WHILE THE VINEYARD IS PRIMARILY PLANTED TO PINOT NOIR, CHARDONNAY, AND PINOT GRIS THERE ARE SEVERAL ROWS IN THE ORIGINAL PLANTING OF PINOT BLANC, RIESLING, AND TWO MEASLY HALF ROWS OF GEWURZTRAMINER.

FOLLOWING THE LEAD OF JEAN-MICHEL DEISS IN ALSACE, THE WINE IS PRODUCED FROM CO-FERMENTED FRUIT. FERMENTATION IS CONDUCTED IN 3 NEUTRAL BARRELS. THIS IS A WINE THAT SHOULD IMPROVE FOR SEVERAL YEARS AND WILL AGE FOR 7-10 YEARS. A REMARKABLE FOOD WINE DUE TO ITS BALANCE BETWEEN SWEETNESS, TEXTURE, AND ACIDITY. IT PAIRS WITH A TREMENDOUS VARIETY OF DISHES NOT NORMALLY FRIENDLY TO WINES. THE NOSE IS RICH AND FLORAL, LAYERED OVER PEACH AND NECTARINE, AND HINTS OF SWEET SPICE AND GINGER. THE PALATE IS FULL AND PERSISTENT WITH A REPLAY OF THE STONE FRUIT, SPICE, AND A DEFINITE MINERALITY.

ALL MATELLO WINES ARE PRODUCED FROM DRY FARMED VINES, PROVIDING SITE DRIVEN WINES WITH INDIVIDUALITY AND QUALITY INTACT.