

dirt MATTers...

2015 *three* Mataro, Spinelli

Mataro, also known as Mourvèdre (France) and Monastrell (Spain), is an international varietal fermented into many different styles of wine, from fruity rosés to concentrated dark-reds with strong tannic structures. Mataro has long been blended with Grenache, Syrah, and other Rhône varietals in its traditional western European home sites. The grape is thought to have arrived in California in the 1870's, and was planted with Zinfandel in field blends in the North Coast and in Contra Costa, Riverside, and San Bernardino County. Much of the original California acreage was lost due to urbanization, but a few small ancient plantings such as the Spinelli Vineyard in Oakley remain today.

Established over 129 years prior to this vintage, the Spinelli vineyard is still being dry-farmed and is growing on its own roots. The Spinelli vineyard has extremely sandy-loam soil, Delhi Sandy Loam, resulting in low vigor and extremely low yields.

The art of growing grapes is strongly influenced by Mother Nature and the 2015 vintage was no exception. Due to four years of drought in California and a warm sunny late winter, bud-break came early. Lighter than average yields was balanced by the high quality of fruit that the season produced. Sourced from exceptional vineyard sites from around Northern California, especially in Contra Costa County where the Mataro is grown.

The *Spinelli* Mataro is a blend of 82% Mataro, 3% Carignane, 5% Black Malvoisie, 8% Petite Sirah, and 2% Alicante Bouschet. The dusty nose of violets, ripe black-cherries, and chocolate is draped with rich French Vanilla, Provencal herbs, tobacco leaf, and a minerality that sneaks through to the finish. The Petite Sirah adds structure, color, and blue-fruit character while the Black Malvoisie adds softness and a perfumed raspberry aroma. Due to a high level of anti-oxidants, Mataro is an exceptional aging wine. Don't be afraid to cellar this vintage for five to ten years.

three



Harvest Date:	September 7 th , 2015
T.A.:	0.60 g/100 ml
pH:	3.59
Alcohol:	15.3%
Residual Sugar:	2.5 g/L (dry)
Brix at Harvest:	25.8°
Suggested Retail:	\$34
Case Production:	555

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

Matthew A. Clie

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