

Mahoney

VINEYARDS

C A R N E R O S

2010 Mahoney Vineyards Las Brisas Vineyard Vermentino

2010 Vintage Highlights

The 2010 growing season was one of the coolest we can recall. Much of the fruit was from two to four weeks behind their degree day accumulations of the previous two years. The late hanging fruit seemed like it may never ripen until an abrupt heat spike in late September kicked the harvest into high gear. Some local vineyards suffered from the late, intense heat, but our long-time vineyard manager took precautions to protect our fruit by keeping some leaves covering the fruit on the side of the vine that gets the afternoon sun. So, while many vintners were picking sunburned fruit, our fruit looked great, if only a bit small in tonnage.

Wine Description

When we first harvested Vermentino in 2003, it would have been difficult to predict that this austere varietal would become one of our most sought after wines. Vermentino is a grape variety native to Italy where it is usually planted in coastal vineyards. The grape grows best in a Mediterranean climate where ocean breezes, cool coastal fog, and generous amounts of sunlight abound. These are the conditions we find in our Sonoma, Carneros Las Brisas Vineyard. The Las Brisas Vermentino is quite vigorous and ripens consistently vintage to vintage. The wine is typically high in acid, with aromas of apple, flower, ripe melon, citrus, intriguing mineral notes, and a complex mouthfeel. This is a very food friendly wine, and like the cuisine of its origin, it pairs incredibly with seafood and summer vegetables.

Blend: 100% Vermentino grown at the Las Brisas vineyard in the Carneros Appellation of Sonoma

Fruit at Harvest:

Picking Dates: Oct. 15, 2010
Brix (average): 23.1°
T.A.: 7.0 g/L
pH: 3.52

Fermented at: 55° - 60° F

Cellar Aging:

5 months on the lees

Finished Wine:

Alcohol: 13.0%
T.A. 6.0 g/L
pH: 3.28
Residual Sugar: Dry

