

VILLA CREEK

Luna Matta Vineyard, 2013



BLEND	70% Mourvèdre 30% Syrah
HARVEST	September-November 2013
BOTTLED	April 22, 2015
VINEYARDS farming/soil	Luna Matta certified organic/dry loam over limestone

THE 2013 VINTAGE

The 2013 vintage started with below average rainfall followed by a warmer than average growing season. This combination gave us a small crop of ripe fruit with sound acidity that evolved into generous, lush wines that will give many years of pleasure, providing that you can keep your hands off them.

VINIFICATION

After a careful hand sort the grapes were placed in tank. Fermentation followed normal Villa Creek protocol: anaerobic (dry ice) cold soak followed by 100% native yeast fermentation with daily delestage and foot treading along with gentle pump overs when needed. We have had the pleasure to work with Luna Matta since 2009. This is the first vintage where the stars aligned to give us enough fruit to create a wine that shows the footprint (terrior) of this wonderful site. The wine is 75% whole cluster and aged in 40% new French puncheons and barriques.

TASTING NOTES

In 2013 our blocks yielded enough fruit to create a wine that showcases the character of this insanely beautiful, certified organic site. Luna Matta shares its special part of the canyon with walnut orchards and wild pigs. No doubt its unique coordinates are to credit for the jammy fruit, herbaceousness and minerality that are all hallmarks of this property. Enjoy with salty Bresaola, freshly shelled walnuts, and Fiscalini 18 month farmstead cheddar.

Drink 2015-2025

REVIEW

“Opaque ruby. Vibrant aromas of cassis, potpourri and cola, plus a smoky mineral overtone. Dense and velvety in texture, showing very good clarity to its palate-staining black and blue fruit, floral pastille and allspice flavors. Leaves behind notes of licorice, cola and violet, with just a hint of dusty tannins.”

92 pts. Josh Reynolds, Vinous Media