

NADEAU

Family Vintners

2009 Mataro Paso Robles

The **Winery**

Nadeau Family Vintners is the result of years of effort by Robert Nadeau and his wife, Patrice. Together they renovated a tiny barn in the mountains west of Paso Robles, transforming it into an efficient, well-equipped micro-winery. Old-world styled vineyards have been planted on the slopes surrounding the building...most of the planting is dedicated to dry-farmed, head-trained Zinfandel, with an acre or so devoted to Grenache Noir and Petite Sirah.

The **Wine**

Mataro (what the Spaniards call the *Mourvedre* grape) is still uncommon to find bottled as a varietal wine. It is usually found as a minor component in red Rhône blends, but we're sufficiently pleased with this grape to showcase it as a stand-alone wine.

The Nadeau Family Vintners' 2009 *Mataro* is a medium-bodied wine which offers familiar dark fruit aromas and flavors complemented by spicy notes which lend it complexity. Soft-tannins and balanced acid make this *Mataro* a food-friendly wine, ready to accompany a wide variety of fare. There's just enough oak to increase complexity without compromising the fruitiness of this wine.

The **Blend**

95% Mataro
5% Grenache

The **Vital Statistics**

100% Paso Robles Appellation
100% 2009 Vintage
Harvest: Sept., 2008; Average Sugar @ Harvest: 25.0 Brix;
Finished Wine EtOH: 14.3% By Vol.

These *Mourvedre* (Mataro) grapes were fermented in small, open-top fermentors with commercial (proprietary) yeast for 9 days on their skins then pressed in a small, horizontal basket-press. This wine was racked using a nitrogen blanket and/or gravity. Aged in one—to—three year-old American and Eastern European oak barrels until final blending and bottling. The 2009 Vintage yielded only **80 cases**.