



2014 Russian River Valley Limerick Lane Vineyard Furmint/Hárslevelű

MATTHIAS
SON

Our Furmint/Hárslevelű is a flight of fancy resulting from Jill's love of these rare Hungarian varietals. The Limerick Lane Vineyard in the Russian River Valley is a classic cooler-climate location, perfect for white wines, and was originally owned by a Hungarian immigrant. Steve's friend Jake Bilbro purchased the vineyard in 2008. When Steve told Jill that the vineyard had Furmint and Hárslevelű, Jill insisted that Matthiasson make a wine from the grapes.

The wine is 50% Furmint and 50% Hárslevelű, co-fermented. We whole-cluster pressed the grapes, and fermented and aged the wine in neutral Burgundy barrels for 9 months. To preserve the freshness there was no battonage.

The pH is 3.22, the TA is 7.1 g/l, and the alcohol is 11.8 %. 60 cases produced.

The Furmint/Hárslevelű is a delicate wine, with subtle aromas of honeysuckle, pineapple, and Bartlett pear. It is light and refreshing on the palate, a delightful light-bodied unique white wine.

The Vineyard

The Limerick Lane Vineyard is a mile south of Healdsburg, receiving the morning fog and afternoon sea breezes of the Russian River Valley, but with shallow hillside soils that restrain the vigor of the vines and enhance ripening. The vineyard is known for intense acidity and food-friendly wines.