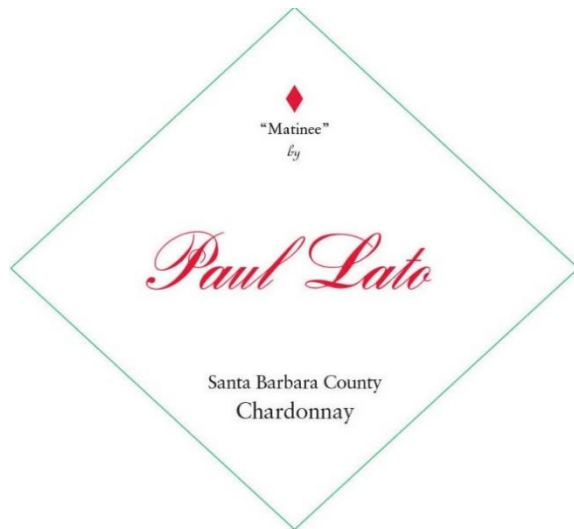


the wine trust

HERITAGE · TRADITION · CRAFT



Paul Lato Background

Owner: Paul Lato

Country: United States / California

Founded: 2002

Annual Production: 4,500cs

Description: In 2002, Polish-born Paul Lato left a successful career as a sommelier to pursue his dream of becoming a winemaker. With help from a number of California's top winemakers, his initial production totaled just 500 cases. In the years since, Lato has cemented a reputation as one of California's top winemakers – his wines are routinely showered with exceptional critical ratings and sell-out via mailing list.

Wine Notes – 2018 Paul Lato Matinee Chardonnay Santa Barbara County

Paul Lato's story is as exceptional as his wines. Born in Poland, Lato was a successful sommelier in Toronto but harbored a dream of becoming a winemaker. After stints working for Jim Clendenen (proprietor of California Pinot pioneer Au Bon Climat) and as a cellar-rat at Bien Nacido, Lato began making his own wines in 2002. Fast forward two decades, a chance meeting with Robert Parker and fortuitously-timed help from Thomas Keller and Paul Lato Winery is now widely considered one of California's top producers of Burgundian and Rhone varietals, with a trove of critical accolades. Matinee is Lato's most accessible Chardonnay offering and is composed of grapes from two of Santa Barbara's top vineyards (Duvarita and Sierra Madre). Matinee is made for earlier consumption than Lato's single-vineyard wines and is vinified with a lower proportion of new oak. This beauty features a lush nose of creamy golden apple and honeydew melon, a full-bodied palate of wet stone, lemon, and perfectly balanced acidity with an elegant, long and focused finish.

Technical Specifications

Varietal Composition:	100% Chardonnay
Vineyard Region:	Santa Barbara County – Duvarita Vineyard in Sta. Rita Hills AVA and Sierra Madre Vineyard in Santa Maria AVA
Production Volume:	150 cases
Vineyard Characteristics:	Certified sustainable, 17-24 year old vines, Arnold sand / sandy loam soils, west facing, gently sloping
Wine-Making / Vinification:	Hand-harvested 100% whole-cluster pressed 25-day fermentation in 60-gallon French oak using select yeast Aged 15 months on primary lees in 25/75 new/neutral French oak, filtered, 30ppm SO ₂
Alcohol / Volume:	13.9%
p/H:	3.44
Residual Sugar:	0 g/L