



2015 RED BLEND - JOURNEY

OUR ESTATE

For the past four decades, Matanzas Creek Winery has focused on creating site-expressive wines. Throughout the years our methodology has remained the same: utilize a range of vineyard clones and fermentation vessels, and explore new farming and winemaking techniques, to produce thoughtfully crafted, expressive, and balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

WINEMAKING

Sourced from six incredible blocks, this Merlot based blend exudes an array of flavors and opulent texture. Beginning with a cold soak for 3 days, the grapes were then inoculated with yeast and fermented dry in stainless steel tank or French oak upright tanks. After draining, the young wines were transferred into barrels to age for 20 months. The largest component of Merlot was sourced from two blocks from Jackson Park. Planted with a Petrus clone of Merlot it contributes dark fruit flavors, acidity, and fine tannin. The other components, four blocks of Cabernet Sauvignon sourced from Knights Valley, bring a fruity richness and elegant tannin.

WINE PROFILE

Color: Deep Ruby

Aromas/Flavors: Violets, chocolate, boysenberries, mesquite, graphite, black slate

Palate: Round tannin structure with lively acidity; long, elegant finish with sarsaparilla, brandied cherry, and dark plum flavors

VINTAGE NOTES

The 2015 Vintage was a warm harvest with the driest winter on record in Sonoma County. Roots were active early in the vineyard and bloom occurred two weeks ahead of schedule. Fruit set was light, with small concentrated grape clusters resulting in flavorful, aromatic wines.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Sonoma County

ALCOHOL
14.5%

PH
3.53

COMPOSITION
65% Merlot, 35% Cabernet
Sauvignon

ÉLEVAGE
47% New French Oak,
53% Neutral French Oak

TA
6.3 g/L

RS
0.4 g/L