



2015 MERLOT - KEYES VINEYARD

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

Hand harvested from the around 1800 ft. on Howell Mtn., the quality of the grapes was phenomenal with small berries and loose grape clusters. After harvest, the grapes were destemmed and left to cold soak for 3 days. Yeast was added and the fermentation proceeded without a hitch. Daily tasting allowed for proper cap management to extract enough flavor and tannin without over manipulation. Once fermentation was complete, the wine was put to barrel and aged for 22 months. After aging, the wine was removed from barrel for blending and then bottled.

WINE PROFILE

Color: Medium Ruby

Aromas/Flavors: black tea, dry cherries, pomegranate, dark plum, bright and juicy acidity, finishes with cedar, cassis and raspberry.

Palate: medium to full bodied, bright acid with lots of fruit, fine cocoa powder tannins that pillow the palate

VINTAGE NOTES

2015 yielded small, concentrated grapes. Howell Mountain experienced a hail storm during bloom, reducing crop size. The growing season was long and warm, a stellar vintage for quality and concentration.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Howell Mtn.

ALCOHOL
15.2%

PH
3.47

COMPOSITION
100% Merlot

ÉLEVAGE
24% New French Oak, 76%
Neutral French Oak

TA
6.3 g/L

RS
1.5 g/L