



2016 BENNETT VALLEY MERLOT

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

Bennett Valley's coastal influence makes it an ideal place to grow Right Bank Style Merlot. The cool nights and warm heat during the day complement this Merlot which is planted on Clone 181, informally called Petrus Clone. With an ample variety of soils and different rootstocks, the Bennett Valley Merlot produces berries with blue fruit nuances, inky color and texture with age-worthy acidity. DATE OF HARVEST: September 2016

WINE PROFILE

COLOR: Deep ruby

AROMAS: Concentrated aromatics of black cherry, dark chocolate, hints of tarragon, raspberry preserves and dark brown sugar.

FLAVORS: Chocolate covered cherries, violet candy.

PALATE: Represents a truly classic style of Merlot. An integration of flavors, tannins and acid combine in the glass to create the distinctive length and balanced finish. Decant 30 minutes prior to serving.

VINTAGE NOTES

2016 started wet with plenty of winter rains allowing cover crops to thrive and protect the rocky soils from erosion. Spring provided more showers as well as the risk of early morning frost. Vineyards bloomed early and the vines quickly sent shoots to tops of the trellising wires. The growing season provided ample heat to ripen the Merlot clusters to a beautiful purplish hue. Vines harvested for this wine were selected to emphasize the uniqueness of each vineyard block: soil diversity, sun exposure, clonal and rootstock selections, and altitude come together to contribute to the final blend. 2016 was a vintage with earlier than normal harvest dates, amazing quality, and outstanding wines.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

Bennett Valley

ALCOHOL

14.9%

PH

3.52

COMPOSITION

100% Merlot

ÉLEVAGE

20 months;
31% new French oak,
69% neutral French oak

TA

0.65 g/L

RS

0.3 g/L