

2012 JOURNEY RED WINE

GROWING SEASON NOTES

The 2012 harvest was quintessential on the North Coast, with near perfect temperatures from start to finish. The main Journey block sits at the foot of St Helena Mountain, which has volcanic yellow gravelly soils. The berries there have a tendency to be very small. Grapes were all hand picked at 25 brix. The juice was then fermented in wooden tanks, developing a round texture with lush middle palate and rich aromas of blackberry. A 7% addition of Jackson Park Merlot, adds an elegant finish that is sure to withstand the test of time in a cellar.

WINE PROFILE

Profuse aromas of wild blackberries, nutmeg, black figs, allspice, black cherry compote, and a hint of black licorice. Intriguing aromas of conifers, and mountain scrub.

A palate that mimics the nose with notes of black cherry tart, chocolate covered cherries, and finishing flavors of cocoa nibs. An elegant and velvety structure, with an impeccable finish and stunning lush mouth feel.

STATISTICS

Composition:	92 % Cabernet Sauvignon, 7 % Merlot, 0.5 % Malbec, 0.5 % Others	Aging:	Barrels: 59%, new French oak Toast levels: MT+ Time in barrel: 620 days
Appellation:	Sonoma County	Alcohol:	15.0%
		pH:	3.64
		TA:	.055g/100mL
		RS:	0.04g/L
		Winemaker:	Marcia Monahan-Torres



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