

# 2014 MERLOT, ALEXANDER VALLEY

### 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

Planted above the fog line at 1000+ feet elevation, the Alexander Mountain Estate Merlot blocks develop their flavor slowly in red gravelly loam soils. Planted on the Petrus Clone and Clone 15, these merlot blocks grow on the Vertical Position Trellis System, ensuring enough sunlight can reach the berries. Due to the high elevation, the Alexander Valley Mountain produces small berries and consequently high concentrations of color and flavor. Hand-picked and hand-sorted, this Merlot is fermented in wood tanks giving the wine an extra roundness and resolved tannins.

## WINE PROFILE

Complex flavors of red cherries, salted black licorice, blackberries, cranberries and notes of black plums intertwine with graphite and drying tobacco leaves. The palate is smooth and structured with fine tannins, age-worthy acidity and a nice, long finish.

## VINTAGE NOTES

The 2014 vintage was very dry and warm in Sonoma County, resulting in vineyards blooming a full two weeks ahead of schedule. For this vintage, the sugar levels were lower than previous years with tannins reaching a soft maturity.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno

COMPOSITION 97.5% Merlot, 2.5% Cabernet Sauvignon

> APPELLATION Alexander Valley

ÉLEVAGE 636 days in 48% new French oak

> ALCOHOL 14.8%

> > TA 6.2 g/L

> > > РН 3.51

RS 0.4 g/L

