

# 2014 Merlot, Jackson Park Vineyard

### OUR ESTATE

For the past four decades, Matanzas Creek Winery has focused on creating site-expressive wines. Throughout the years, our initiatives have remained the same: employ a range of vineyard clones, utilize a variety of fermentation vessels, and explore vineyard techniques to produce thoughtfully crafted, balanced wines — which translates to grace and greater expression in our wines.

#### WINEMAKING

Jackson Park Vineyard was planted in 1999 by Jess Jackson and Barbara Banke, allowing the vineyards to have established roots systems, producing wines with extraordinary depth. Jackson Park Vineyards was planted exclusively on clone 181 informally called Petrus clone, even though Petrus has more clones, which is well suited for the coastal influence of the Bennett Valley. The Merlot Clone 181 has low to medium berry size, low cluster weight, medium production level, medium color and medium to high tannin potential and it is highly appreciated on tasting. The grapes were all handpicked at their optimum time for blue fruit nuances, inky color and phenolic maturity.

## WINE PROFILE

Seductive and elegant, this Merlot has intense aromatics, full of juicy boysenberry, blueberry, black plum and violet. The palate is bursting with velvety flavors of Mexican hot chocolate, subtle hints of lilac flowers and savory black cardamom. Savory tannins with hints of cinnamon and cayenne pepper comingle with age worthy acidity.

### VINTAGE NOTES

The 2014 vintage was very dry 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 98% Merlot, 2% Cabernet Sauvignon

APPELLATION 98% Bennett Valley – Jackson Park Vineyard, 2% Alexander Valley

> ELEVAGE Aged in 65% neutral French oak (35% new French oak)

> > ALCOHOL 14.3%

> > > та 6.1 g/L

> > > > РН 3.48

RS 0.3 g/L

