



2015 ARMONIZA

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.

WINEMAKING

Sourced from our Knights Valley vineyards, grapes were hand picked after a long, dry growing season. The crop from 2015 was on the smaller side, growing smaller clusters and berries that helped to concentrate flavors. The wines were destemmed and cold soaked for 3 days, before yeast was added to initiate fermentation. Diligent fermentation management allowed flavors and tannins to be drawn from the grapes skins to achieve an elegant tannin profile. Once all sugar had been fermented, the wine was pressed and moved to age in barrel. After 20 months of aging, the wines were carefully blended, combining the 4 individual wines and bottled. With a few years of bottle aging, this blend is ready to drink!

WINE PROFILE

Dried black cherry, dark chocolate cocoa nib, smoky black cardamom, nutmeg, sarsaparilla, blue and black berry preserve, fresh pomegranate. Bright red and blue fruit flavors, fine grain tannin, long elegant finish.

VINTAGE NOTES

2015 winter was one of the driest on record in Sonoma County. With vineyards blooming two weeks ahead of the average, the growing season got off to an early start. Fruit set was very light, with small, concentrated grape clusters resulting in flavorful, aromatic wines. 2015 is a serious vintage and produced age-worthy wines.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

Knights Valley

ALCOHOL

15.0%

PH

3.66

COMPOSITION

50% Cabernet Sauvignon,
40% Merlot, 10% Malbec

ÉLEVAGE

32% New French Oak,
68% Neutral and Twice
Filled French Oak

TA

5.9 g/L

RS

0.6 g/L