



2015 NAPA 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.

WINEMAKING

This Napa Valley Merlot comes from the Stagecoach Vineyard, which has been producing mountain wines for two decades, offering vineyards that are well balanced. Located at 1,500 ft. elevation on Atlas Peak, this Merlot block is cold soaked for 3 days for color extraction, fermented in small tanks and barrel aged for 20 months.

WINE PROFILE

Ripe aromas of red plums and red cherries with notes of tobacco and smoked paprika. The mouthfeel is wide round and warm with hints of caramel and candied dates. Notes of chaparral, Manzanita wood and red cherries persist with balanced acidity.

VINTAGE NOTES

The 2015 vintage began with a cold season. The cool temperatures affected bloom, creating vineyards with a low yield. The positive lateral effect was that berries had very small sizes, and the color and flavors concentrated more than usual.

SERVING RECOMMENDATIONS Decant for 30 min to 1 hour before serving.

PAIRING RECOMMENDATIONS Charcuterie: pork rilette and pate. Mushrooms. Beef: Beef stroganoff.

VEGETARIAN Roasted beets, mushrooms and parmesan cheese eggplant lasagna.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

96% Napa Valley
4% Bennett Valley

ALCOHOL

14.9%

PH

3.62

COMPOSITION

100% Merlot

ÉLEVAGE

25% new French oak
10% second-use French oak

TA

5.9 g/L

RS

1.2 g/L