



2016 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. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

WINEMAKING

Sourced from our Knights Valley vineyards, grapes were handpicked after a long, wet growing season. The crop from 2016 was on the smaller side, producing smaller clusters and berries 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

COLOR: Deep Purple

AROMAS: Dark cherry jam, cocoa nibs, fresh Sarsaparilla, hints of licorice and dried rose petals.

FLAVORS: The initial savory flavors of rosewood, licorice root and coco powder give way to a rich array of blue and black fruits including pomegranate, blood orange and dark cherry

PALATE: Fine grain tannin supply ample mid palate and lead to a long and elegant finish.

VINTAGE NOTES

2016 started wet with plenty of winter rains allowing cover crops to thrive and protect the rocky soils from erosion. Spring provided more showers as well as the risk of early morning frost. Vineyards bloomed early and the vines quickly sent shoots to tops of the trellising wires. The growing season provided ample heat to ripen the Merlot clusters to a beautiful purplish hue. Vines harvested for this wine were selected to emphasize the uniqueness of each vineyard block: soil diversity, sun exposure, clonal and rootstock selections, and altitude come together to contribute to the final blend. 2016 was a vintage with earlier than normal harvest dates, amazing quality, and outstanding wines.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Knights Valley

ALCOHOL
15.2%

PH
3.67

COMPOSITION
59% Cabernet Sauvignon,
23% Merlot, 18% Malbec

ÉLEVAGE
73% neutral French oak,
27% new French oak

TA
0.59 g/L

RS
0.03 g/L