



2016 DESVELADO RED BLEND

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 Certified California Sustainable Winegrowing (CCSW).

WINEMAKING

Harvest began on September 23rd for the Desvelado with the Merlot coming in at 25° Brix. The Malbec followed on September 28th at 24.4° Brix. The grapes were cold soaked in small fermenters for 3 days prior to yeast inoculation. After ferments of 8-10 days, the wines were barreled down into a mix of new and used French oak barrels for aging.

WINE PROFILE

COLOR: Medium purple

AROMAS & FLAVORS: Huckleberry, blueberry, blackberry, red cherry

PALATE: Juicy, bright, medium tannin

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.

Serving Recommendations: Decant for one hour prior to serving from decanter

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

Bennett Valley

ALCOHOL

14.7%

PH

3.60

COMPOSITION

51% Malbec, 48% Merlot,
1% Cabernet Sauvignon

ÉLEVAGE

28% new French oak,
72% neutral French oak
for 20 Months

TA

6.2 g/L

RS

0.5 g/L