



2016 ENCANTADORA

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 Winegrowing Alliance.

WINEMAKING

Sourcing from our Alexander Mountain Estate, grapes were hand harvested at the beginning and middle of September. Each of the five different lots that comprise this blend started as individual lots, crushed, fermented, and put to individual barrel groups. After aging in barrel for 20 months, select barrels were identified as being particularly worthy of making it into this enchanting blend. The different components were blended and bottled in June, 2018.

WINE PROFILE

Color: Medium Ruby

Aromas/Flavors: Bright red plum, black slate, cocoa nib, raspberries, red licorice, mesquite, tobacco, earthiness

Palate: Nice tension, velvety tannin, long 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 Alexander Valley	ALCOHOL 14.7%	PH 3.51
COMPOSITION 78% Merlot 20% Cabernet Franc 2% Cabernet Sauvignon	ÉLEVAGE 32% New French Oak, 68% Neutral French Oak	TA 6.1 g/L	RS 0.3 g/L

SERVING RECOMMENDATIONS

Open and decant for 20 minutes