



2016 JOURNEY RED BLEND

OUR ESTATE

Since 1977, Matanzas Creek Winery has focused on creating site-expressive wines from Sonoma County. Across the years, our approach has never wavered: cultivate a range of grape clones, explore various vineyard techniques, and use a variety of fermentation vessels to carefully craft balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

WINEMAKING

Sourced from a variety of blocks, this Merlot based blend exudes an array of flavors and opulent texture. Beginning with a cold soak for three days, the grapes were then inoculated with yeast and fermented dry in stainless steel tanks or French oak upright tanks. After draining, the young wines were transferred into barrels to age 20 months. The largest component of Merlot was sourced from two blocks from Jackson Park. Planted with a Petrus clone of Merlot, it contributes dark fruit flavors, acidity, and fine tannin. The other components, four blocks of Cabernet Sauvignon sourced from Knights Valley, bring a fruity richness and elegant tannin.

WINE PROFILE

COLOR: Deep purple

AROMAS & FLAVORS: Black plum fruit leather, black currants, huckleberry pie, black slate schist, pomegranate, hints of black cardamom.

PALATE: Suede-like tannins encompass the palate with terroir driven acidity which aids in rounding the palate and lengthening the body.

SERVING SUGGESTIONS: Open and decant for 45 minutes. Pair with pork and cherry compote, Ottolenghi grilled eggplant, spicy garlic mushroom in sesame oil.

VINTAGE NOTES

Bennett Valley weather was colder than other regions, keeping great acidity on the wines. We harvested 10 to 15 days later than the previous harvest. Winter rains were good to bring back vigor back to the vines that were affected by previous dry years. Vines looked very healthy and produced high quality fruit.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

COMPOSITION
69% Merlot
31% Cabernet Sauvignon

APPELLATION
Sonoma County

VINEYARDS
Jackson Park
Kellogg
AME
Jintown

ÉLEVAGE
Aged 18 months in
French oak barrels, 57% new

ALCOHOL
15.0%
TA
6.5 g/L

PH
3.48

**CASES
PRODUCED**
295