



2016 MERLOT - KEYES VINEYARD

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

Hand harvested from the around 1800 ft on Howell Mountain, the quality of grapes was phenomenal: small berries, loose grape clusters. After harvest, the grapes were destemmed and left to cold soak for 3 days. Yeast was added and the fermentation proceeded without a hitch. Daily tasting allowed for proper cap management to extract enough flavor and tannin without over manipulation. Once fermentation was complete, the wine was put to barrel and aged for 22 months. After aging, the wine was moved from all barrels was blended and bottled.

WINE PROFILE

Color: Medium Purple

Aromas/Flavors: Black olives, black figs, salty licorice, toastiness, black plum, black cardamon

Palate: Medium to full bodied, bright acid with lots of fruit, fine tannin with a long, warm 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 Howell Mountain	ALCOHOL 14.7%	PH 3.53
COMPOSITION 100% Merlot	ÉLEVAGE 40% New French Oak, 60% Neutral French Oak	TA 5.7 g/L	RS 0.3 g/L

SERVING RECOMMENDATIONS

Decant for 1 hour; double decant if possible

Drink now or +/- 15 years