



2016 NAPA VALLEY MERLOT

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

This Napa Valley Merlot comes from the Stagecoach Vineyard, which has been producing mountain wines for two decades, offering vineyards that are well balanced. Located at 1,500 ft. elevation on Atlas Peak, this Merlot block is cold soaked for 3 days for color extraction, fermented in small tanks and barrel aged for 20 months.

WINE PROFILE

COLOR: Medium ruby

AROMAS & FLAVORS: Red cherry pie, cherry cola, dried sage, and roasted beets

PALATE: Tobacco, black cherries, savory herb notes

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 the tops of the trellising wires. The growing season provided ample heat to ripen the 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

Napa Valley

ALCOHOL

14.5%

PH

3.62

COMPOSITION

100% Merlot

ÉLEVAGE

40% new French oak,
60% neutral French oak

TA

5.9 g/L

RS

0.3 g/L