



## 2017 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

Each vineyard block was fermented separately, monitored and coaxed through primary and secondary fermentations, and transferred to barrel. Malbec, being the main varietal of the blend, provides an elegant armature to support and enhance the elements of the other Bordeaux varietals used to assemble this inky blend. After harvesting in September, the grapes were put into small fermenters to cold soak for 3 days. After three days, yeast was added and the fermentation was initiated. After fermentation, the now wine was drained from the skins and put to barrels. A small percentage of new French oak adds a bit of spice to showcase the fruity nature of Malbec, the dominant varietal in this blend. Recent changes in the farming of the Malbec in Bennett Valley yielded a balanced quantity of high-quality fruit, ripened to perfection.

### WINE PROFILE

**COLOR:** Deep purple

**AROMAS & FLAVORS:** Pomegranate, black fig, red currant, logan berries, Marsala, black cardamom and salted black licorice.

**PALATE:** Sage, salted licorice, coconut and lightly toasted oak. Layered acidity with a persistent and broad mouthfeel.

### VINTAGE NOTES

2017 has been described as a “perfect harvest.” A warm growing season allowed for good ripening and high-quality wine that is capable of aging for a lengthy period.

**PAIRING RECOMMENDATIONS:** Grilled pork tenderloin with sour cherry compote and roasted potatoes. Argentinian sage sausage.

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### COMPOSITION

71% Malbec, 28% Merlot,  
1% Cabernet Sauvignon

#### APPELLATION

95% Bennett Valley,  
3% Alexander Valley,  
2% Knights Valley

#### ÉLEVAGE

598 days in barrel.  
22% new French oak,  
78% neutral French oak

#### ALCOHOL

14.2%

#### TA

6.0 g/L

#### PH

3.66

#### RS

0.4 g/L