



2017 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 of September and fermented separately from the Cabernet Franc. The Cabernet Franc was harvested mid-September and when the must reached 5° Brix, it was barreled down to complete fermentation in barrels. The wines were aged in French oak barrels for 20 months until the best barrels were selected for this blend to enhance the long, elegant finish.

WINE PROFILE

Color: Medium Ruby

Aromas/Flavors: Chocolate-covered cherries, raspberry, red brambleberry, salty black licorice, sandalwood, spicy, graham cracker, leather, dried flowers, Mexican chocolate cup

Palate: Smooth, good acidity, long finish, Cabernet Franc gives a peppery splash, elegant, very long finish. Aging capacity.

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.

TECHNICAL NOTES

WINEMAKER	APPELLATION	ALCOHOL	PH
Marcia Torres Forno	Alexander Valley	14.2%	3.47
COMPOSITION	ÉLEVAGE	TA	RS
86% Merlot 13% Cabernet Franc 1% Cabernet Sauvignon	29% new French oak for 20 months	6.4 g/L	0.4 g/L

SERVING RECOMMENDATIONS

Decant for 30-45 minutes

PAIRING RECOMMENDATIONS

Duck mousse pâté, charcuteri board, ratatouille, eggplant parmesan