



2017 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

Harvested around 1800 feet on Howell Mountain, the quality of grapes were phenomenal: small berries, loose grape clusters. After harvest, the grapes were destemmed and left to cold soak for 5 days. Yeast was added and the fermentation proceeded without a hitch. Cap management allowed for extraction of enough flavor and tannin without over manipulation. Once the fermentation was complete, the wine was put to barrel and aged 19 months. The wine was barrel aged to bring out the potential that best reflects the terroir from Howell Mountain.

WINE PROFILE

Color: Deep Ruby

Aromas/Flavors: Boysenberry, black fig, dark chocolate, sweet forest floor, resinous forest

Palate: Long on palate, cascading acidity that highlights aging potential

VINTAGE NOTES

2017 warm growing season, grapes clusters were loose allowing full ripening of berries resulting in a high-quality wine with good aging potential. Rugged terrain, which is snow covered in winter, increase cold mountain terroir expressing blue fruits.

TECHNICAL NOTES

WINEMAKER	APPELLATION	ALCOHOL	PH
Marcia Torres Forno	Howell Mountain	14.7%	3.53
COMPOSITION	ÉLEVAGE	TA	RS
100% Merlot	40% New French Oak, 60% Neutral French Oak	5.7 g/L	0.3 g/L

SERVING RECOMMENDATIONS

Decant for 1 hour

PAIRING RECOMMENDATIONS

Filet Mignon with roasted root vegetables, pork chops with cherry compote, sautéed Hedge Hog mushrooms with pasta