



2018 MERLOT - ALEXANDER VALLEY

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

2018 brought a warm summer to Alexander Valley allowing for full berry development to highlight a Merlot marked by dark fruit nuances, inky color texture, and age-worthy acidity. The grapes were picked at perfect ripeness, cold soaked for 5 days, and then fermented on skins for an average of 15 days. Fourteen site-specific blocks from Alexander Valley, sourced from mountains and benchlands, were selected to craft this blend.

WINE PROFILE

Color: Medium purple

Aromas/Flavors: High intensity aromatics. Satsuma citrus, boysenberries, blackberry tart.

Palate: Tanned leather, black pepper, and black anis. Medium plus body. Uplifting acidity makes food pairing easy.

VINTAGE NOTES

2018 started off with a rainy spring, and set harvest records for size and dazzling quality. The growing season was a bit cooler, allowing grapes to ripen gradually and develop more complex flavors and aromas. The Merlot wines used in this blend were sourced from Alexander Valley from high elevation vineyards bringing tension and power.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

Alexander Valley

ALCOHOL

13.8%

PH

3.45

COMPOSITION

86% Alexander Valley
14% Bennett Valley

ÉLEVAGE

533 Days. 32% new
French oak

TA

6.3 g/L

RS

0.3 g/L