



## 2018 ENCANTADORA 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 California Sustainable Winegrowing Alliance.

### WINEMAKING

Sourcing from our Alexander Mountain Estate, grapes were hand harvested in September and fermented separately from the Cabernet Franc. The grapes were pressed in a stainless-steel basket press. The Encantadora had an average of 13.6 days of skin contact to maximize color and phenolic extraction from our varietals. The Cabernet Franc was harvested mid-September and when the must reached 5° Brix it was barreled down to complete fermentation. 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:** Pale/Medium Ruby

**Aromas/Flavors:** Squeezed blackberry, chocolate nibs, Bing cherry and lightly roasted coffee beans

**Palate:** Symbiotic relationship between tannins and fruit. Soft medium lingering tannins with an assertive palate.

### VINTAGE NOTES

2018 was larger than life. Characterized by a long and cooler growing season. Diligent vineyard practices, such as leaving more leaves to shade the clusters on the warmer days, illustrated the impact of small cultural practices that can make a huge difference in the finished wines. Overall, temperatures were mild and facilitated slower, longer ripening resulting in high density of flavors and aromas while maintaining outstanding natural acidity.

### TECHNICAL NOTES

WINEMAKER	APPELLATION	ALCOHOL	PH
Marcia Torres Forno	Alexander Valley	14.5%	3.49
COMPOSITION	ÉLEVAGE	TA	RS
83% Merlot	20 months in barrel,	6.5 g/L	0.4 g/L
17% Cabernet Franc	32% new French oak,		
	68% matured French oak		

### PAIRING RECOMMENDATIONS

Duck mousse pâté, cheddar and pork sausage, eggplant parmesan