



2018 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 was phenomenal: small berries and loose grape clusters. 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. After aging in barrel to increase the organoleptic potential, the wine barrels were individually selected to best reflect the terroir from Howell Mountain.

WINE PROFILE

Color: Medium Ruby

Aromas/Flavors: Black licorice, Northern Pine Wood, and dark butter black fruit crumble

Palate: Dusted tannins. Voluptuous fruit. Medium plus length.

VINTAGE NOTES

2018 started off with a rainy spring, the 2018 harvest set records for size and surely will dazzle with quality. The growing season was a bit cooler, allowing grapes to ripen gradually and develop more complex flavors and aromas.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

COMPOSITION

97% Merlot,
3% Cabernet Sauvignon

APPELLATION

95% Keyes Vineyard,
Howell Mountain (Napa
Valley), 2.5% Alexander
Valley, 2.5% Other

ÉLEVAGE

19 Months on oak.
48% new French oak,
52% matured French oak

ALCOHOL

14.5%

TA

3.69 g/L

PH

3.51

RS

0.3 g/L

PAIRING RECOMMENDATIONS

Duck rilette, beef stew, moussaka