

2019 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

Picked at the peak of ripeness, the Alexander Valley Merlot is an example of a well-structured wine with complex flavors and aromas. The clusters of grapes grown around the Mayacamas Mountains have a more powerful and phenolic driven structure due to the water availability and location of vines. During fermentation, we keep this in mind to ensure the finished wine has power but isn't overly drying or over extracted. This wine is a blend of five different individual blocks from four vastly different vineyards, all fermented and aged separately. After fermentation, the wines were moved into oak barrels for 20 months of aging. The resulting wine is a blend of the selected barrels highlighting the terroir of Merlot from Alexander Valley. This is a very fruity, food-friendly wine that will pair well with many different dishes from many different cuisines.

WINE PROFILE

Color: Deep Purple

Aromas/Flavors: Black plum, crushed blackberries, slate/ rock, anise, black licorice.

Palate: Savory graphite, black tea, black currant, delicate smooth tannin, bright but not cloying acidity.

VINTAGE NOTES

2019 growing season had mild temperatures throughout the season and offered superior flavor development. Rain during winter in May provided nourishment for the vines to keep developing the flavors. Despite natural disasters, Matanzas Creek Winery has managed to create a beautiful Merlot with tremendous aging potential.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION 89% Alexander Valley 11% Bennet Valley	ALCOHOL 14.3%	PH 3.62
COMPOSITION 99% Merlot 1% Malbec and Cabernet Sauvignon	ÉLEVAGE 30% New French Oak, 70 % Matured French Oak, 20 months in barrel.	TA 5.80 g/L	RS 0.30 g/L