

MERLOT

SONOMA COUNTY



OUR ESTATE

Since 1977, Matanzas Creek Winery has focused on creating balanced, elegant wines that are regarded as Sonoma County classics. The 2013 vintage of Sonoma County Merlot is a fine example of what can be achieved when artisan winemaking techniques are applied to the marvelous bounty of Mother Nature.

PRIMARY VINEYARDS

Our Sonoma County Merlot includes fruit sourced from vineyards across three appellations (Alexander Valley, Bennett Valley and Knights Valley) and from an eclectic diversity of soils, sun exposure, clones, rootstocks and altitude. This diversity is the cornerstone of the rich complexity of our Sonoma County Merlot. All blocks were fermented and aged individually to respect the terroir of each vineyard. Lots were evaluated several times and after 15 months the blend was made and returned to barrels, allowing the wine to age two additional months in French oak barrels. Every lot and every barrel that was blended into this Merlot is meant to be part of this sleek, silky and elegant wine.

WINE PROFILE

Within the complex profile of our Sonoma County Merlot you will find a triumvirate of red, black and blue fruits. The nose opens to a medley of red cherry and raspberry, Satsuma plum and sage, with a hint of cocoa powder in the background. The palate is sleek and savory, framed by vibrant acidity and seamless tannins with notes of black slate and graphite that carry through to a lengthy yet elegant finish.



Boysenberry



Violet



Sage



Black Cherry

VINTAGE NOTES

The 2013 vintage in Sonoma County was stellar. Vineyards were at their maximum potential. Blooming, fruit setting and growing were perfect. Vineyard tasks were concentrated on leafing, to increase air circulation while leaving some shade to avoid any sun burn. Each block was particularly selected, fermented and tasted individually.

STATISTICS

COMPOSITION:	98% Merlot 2% Cabernet Sauvignon
APPELLATION:	Sonoma County
AGED:	17 months
BARRELS:	100% aged in French/American oak (27% new French oak)
ALCOHOL:	14.5%
pH:	3.61
TA:	0.63 g/100mL
RS:	0.05g/100mL