

2014 MERLOT, SONOMA COUNTY

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

Our Sonoma County Merlot includes fruit sourced from vineyards across Alexander Valley and Bennett Valley as well as from an eclectic diversity of soils, sun exposure, clones, rootstocks and altitudes. All blocks were fermented and aged individually to respect the terroir of each vineyard. Lots were evaluated several times and after 14 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 the nose opens to a medley of red flesh plum, red cherry, tobacco and chocolate covered raspberries with a hint of cocoa powder and cedar in the background. The palate is sleek and savory, framed by vibrant acidity and seamless tannins with notes of black slate, graphite and allspice that carry through to a lengthy yet elegant finish.

VINTAGE NOTES

The 2014 growing season was one of the driest and warmest winters we can remember. Irrigation management was crucial to maintain quality, especially during winter and spring. Due to the heat, plants started to develop ahead of time compared to normal years. On this vintage, sugar numbers were lower at maturity, but tannins were matured and soft at the desired Brix levels.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno

COMPOSITION 98% Merlot, 1% Cabernet Franc, 1% Cabernet Sauvignon

APPELLATION
Sonoma County

ÉLEVAGE 16 months in French oak

> ALCOHOL 13.9%

> > TA .62 g/L

> > > PH 3.46

RS 0.3 g/L

