



## 2015 DESVELADO 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.

### WINEMAKING

The harvest for Desvelado began on September 18th when the grapes were hand-harvested at 24.5° Brix. After an early morning harvest, the grapes were put into small fermenters to cold soak for three days. After the three days, yeast was added, and fermentation was initiated. After a week's long fermentation, the wine was drained from the skins and put into barrels. A small percentage of new French oak added a bit of spiciness to showcase the fruity nature of Malbec, the dominant varietal in this blend. The Malbec vineyard in Bennett Valley yielded a balanced quantity of high quality fruit that ripened to perfection.

### WINE PROFILE

Aromas of black plums, fresh boysenberries, pomegranate, and earthy notes comingling with hints of red cherry. Attractive spicy aromas of allspice and hints of cinnamon sticks evolve in the glass. After an hour of decanting, blackberry and black cherry notes start appearing together with notes of milk chocolate. On the palate, the mouthfeel is round with medium weight. Hints of blackberry and boysenberry fruits are dominant on the finish with very attractive, voluptuous tannins.

### VINTAGE NOTES

The 2015 vintage started off as a much colder season than previous years. Lower temperatures affected bloom resulting in small yields for many vineyards. The silver lining of small clusters and berries is that the fruit produces a more concentrated and better-balanced wine. The increased concentration also gives this wine great structure and length.

### TECHNICAL NOTES

WINEMAKER  
Marcia Torres Forno

APPELLATION  
Sonoma County

ALCOHOL  
13.9%

PH  
3.73

COMPOSITION  
88% Malbec  
7% Cabernet Sauvignon  
5% Merlot

ÉLEVAGE  
5% new French oak;  
95% second-use and  
neutral French oak barrels

TA  
5.5 g/L

RS  
0 g/L