



# MATANZAS CREEK WINERY

## 2022 MERLOT, ALEXANDER VALLEY

### OUR ESTATE

Since 1977, Matanzas Creek Winery has focused on creating site-expressive wines from Sonoma County. Across the years, our approach has never wavered: cultivate a range of grape clones, explore various vineyard techniques, and use a variety of fermentation vessels to carefully craft 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. Grapes grown in the mountains have a more powerful and phenolic-driven structure due to water availability and location of the vines. This wine is a blend of five different blocks from four vastly different vineyards, all fermented and aged separately. After fermentation, the wines were aged in French oak barrels for 16 months. The resulting wine is fruity, food-friendly, and pairs well with many different dishes from many different cuisines.

### VINTAGE NOTES

The 2022 vintage marked another hallmark growing season in Sonoma County. Harvest was slightly earlier than previous vintages. Harvest began in late August and extended into October, allowing the winemaking team at Matanzas Creek to pick the Merlot at its peak. The 2022 vintage showcases a harmonious balance between acidity, tannin, and fruit concentration, a testament to meticulous vineyard management and careful harvest timing. Overall, the 2022 vintage at Matanzas Creek Winery was remarkable, with wines expressing the essence of Sonoma County's terroir. Wine enthusiasts and collectors alike can look forward to experiencing the elegant and refined wines this vintage offers.

### WINE PROFILE

**AROMAS / FLAVORS:** Violets, marionberry, and abundant fresh plum aromas.

**PALATE:** Medium to full body, silky smooth texture. Tannins are supple.

**SERVING SUGGESTIONS:** Serve at cellar temperature 55-60°. Pair with beet salad with goat cheese, fried eggplant, or roasted chicken with cardamon cumin basmati rice.

### TECHNICAL NOTES

**WINEMAKER**  
Marcia Torres Forno

**APPELLATION**  
Alexander Valley,  
Sonoma County

**ÉLEVAGE**  
Aged 16 months in  
French oak, 18% new

**TA**  
6.9 g/L

**COMPOSITION**  
93% Merlot  
5% Cabernet Sauvignon  
2% Malbec

**VINEYARD(S)**  
85% Alexander Mountain Estate  
10% Taylor Peak Vineyard  
5% Kellogg Vineyard

**ALCOHOL**  
14.3%

**PH**  
3.51

**CASES  
PRODUCED**  
1,600

