



## 2019 JOURNEY RED

### 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

Sourced from a variety of blocks, this Merlot based blend exudes an array of flavors and opulent texture. Beginning with a cold soak for three days, the grapes were then inoculated with yeast and fermented dry in stainless steel tanks or French oak upright tanks. After draining, the young wines were transferred into barrels to age for 20 months. The largest component of Merlot was sourced from two blocks from Jackson Park. Planted with a Petrus clone of Merlot, it contributes dark fruit flavors, acidity, and fine tannin. The other components, four blocks of Cabernet Sauvignon sourced from Knights Valley, bring a fruity richness and elegant tannin.

### VINTAGE NOTES

2019 growing season had mild temperatures throughout the season and offered superior flavor development. Rain during winter in May nourished the vines to aid in developing flavors.

### WINE PROFILE

AROMAS& FLAVORS: Earthy, Bing cherries, bacon fat, huckleberry, sweet dark berries, cranberry

PALATE: Velvety mouthfeel with good acidity and elegant finish

SERVING RECOMMENDATIONS: Pair with pancetta and cheese ravioli or porchetta

### TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Bennett Valley, Knights Valley, Sonoma County	ÉLEVAGE Aged 20 months in French oak, 40% new	ALCOHOL 14.7%
COMPOSITION 68% Merlot 32% Cabernet Sauvignon	VINEYARD(S) 70% Taylor Peak Vineyard, 30% Kellogg Vineyard	BARRELS PRODUCED 240	TA 6.5 g/L PH 3.54

