



# MATANZAS CREEK WINERY

## 2022 ENCANTADORA – RED BLEND

### OUR ESTATE

Since 1977, Matanzas Creek Winery has been creating site-expressive wines in the heart of Sonoma County. We blend artistry with storytelling by embracing a mosaic of grape clones, along with innovative fermentation techniques, to unlock the full potential of each varietal. Our wines are not just exceptional in taste; they capture the unique terroir of Sonoma County. All of our estate vineyards are certified by the California Sustainable Winegrowing Alliance, ensuring each bottle of Matanzas Creek Winery wine embodies the essence of Sonoma County for a better tomorrow.

### WINEMAKING

Cabernet Franc and Merlot blocks were harvested separately at peak ripeness and fermented in stainless steel tanks. A four-day cold maceration allowed the Merlot to develop deep color, which intensified during fermentation. Tanks were tasted daily to ensure optimal extraction for smooth tannins and fresh fruit notes. Fermentation temperatures varied across tanks to preserve red and blueberry fruit in some and achieve soft structure in others. Barrel selection and blending focused on maintaining coffee-like tannins, a persistent finish, and balanced acidity, hallmarks of Encantadora.

### VINTAGE NOTES

The 2022 growing season featured mild temperatures and excellent flavor development. Winter and May rains nourished the vines, supporting vibrant fruit expression. Consistent conditions throughout the season allowed for slow, even ripening, resulting in wines with depth and elegance.

### WINE PROFILE

**AROMAS & FLAVORS:** Red and black cherry, chocolate-covered raspberries, Assam tea, and a hint of cocoa nibs on the finish.

**PALATE:** Assertive yet elegant entry with medium tension. Mid-palate reveals dry raspberries and chocolate-covered cherries, finishing with dark chocolate and medium-roast coffee notes that linger for up to two minutes. Refined tannins promise graceful aging.

### TECHNICAL NOTES

**WINEMAKER**  
Marcia Torres Forno

**APPELLATION**  
Alexander Valley

**ÉLEVAGE**  
Aged 20 months in  
French oak (30% new,  
light & medium toast)

**TA**  
6.5 g/L

**COMPOSITION**  
99.8% Merlot  
0.2% Petite Verdot

**COMPOSITION**  
AME 41A (50%)  
41C (45%)  
AME 45B (1.5%)

**ALCOHOL**  
14.3%

**PH**  
3.48

**CASES**  
266

