



# MATANZAS CREEK WINERY

## 2021 DESVELADO RED BLEND

### 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

Each vineyard block was fermented separately, monitored and coaxed through primary and secondary fermentations, and transferred to barrel. Malbec, being the main varietal of the blend, provides an elegant armature to support and enhance the elements of the other Bordeaux varietals used to assemble this inky blend. After harvesting in September, the grapes were put into small fermenters to cold soak for 3 days. After three days, yeast was added, and the fermentation was initiated. After fermentation, the now wine was drained from the skins and put to barrels. A small percentage of new French oak adds a bit of spice to showcase the fruity nature of Malbec, the dominant varietal in this blend. Recent changes in the farming of the Malbec in Bennett Valley yielded a balanced quantity of high-quality fruit ripened to perfection.

### VINTAGE NOTES

2021 has been marked as one of Sonoma County's most exceptional vintages. A dry growing season allowed for a concentration of aromatics and phenolics to transpire during grape development. Though the harvesting season was shorter than average, there was a greater complexity and flavor development that was derived from the hot season. Matanzas Creek Winery chose to leave leaves on the vine to mitigate the full impact of the phenolics caused by heat. By choosing to not leaf we were able to moderate the temperature of individual microclimates in the vineyards. As potentially one of Northern California's greatest vintages, we raise a glass to this harvest.

### WINE PROFILE

**AROMAS:** Pomegranate, black fig, red currant, logan berries, Marsala, black cardamom and salted black licorice.

**PALATE:** Sage, salted licorice, coconut and lightly toasted oak. Layered acidity with a persistent and broad mouthfeel

**SERVING SUGGESTIONS:** Decant wine thirty minutes before serving, serve at room temperature.

### TECHNICAL NOTES

<b>WINEMAKER</b> Marcia Torres Forno	<b>APPELLATION</b> Bennett Valley, Sonoma County	<b>ALCOHOL</b> 14.2%	<b>RS</b> 0.4 g/L
<b>COMPOSITION</b> 55% Malbec 41% Merlot 4% Cabernet Sauvignon	<b>ÉLEVAGE</b> Aged 49 months in neutral French oak (69%) and new French oak (31%)	<b>TA</b> 3.83 g/L	<b>CASES</b> 284
		<b>PH</b> 3.44	

