



MATANZAS CREEK WINERY

2024 ROSÉ OF MALBEC

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

To achieve the Malbec's unique color, skin contact was avoided during pressing for a gentler process that reduces tannin extraction and bitterness. The fermentation was split: 50% in stainless steel at a low temperature (48-50°F) to keep it fresh, and 50% in puncheons at a warmer temperature (65°F) to add complexity. We used a special yeast to bring out rose petal notes, while cooler temperatures highlight watermelon rind, white rose petals, and citrus flavors. Pinot was added before bottling for an extra color boost.

VINTAGE NOTES

2024 vintage was a gratifying vintage. What started as a worrisome record-breaking hot summer cooled in time for picks and gave an excellent crop. Vintners are calling 2024 an exceptional California vintage.

WINE PROFILE

COLOR: Pale Salmon to Pale Copper

AROMA S: Rose Hips, Strawberry, pink grapefruit, watermelon rind

PALAT E: Light Body, medium weight due to the battonage in puncheons. Unripe white nectarine finish with candied orange zest. Toboggan acidity, waving arch of acidity

SERVING SUGGESTIONS : Serve chilled: 54°F to 58°F. Pair with watermelon salad with goat cheese, tofu, strawberry ceviche

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Alexander Valley	ÉLEVAGE Aged in 50% stainless steel tanks, 50% neutral French oak puncheons	TA 6.4 g/L
COMPOSITION 100% Malbec	VINEYARD(S) 100% Alexander Mountain Estate	ALCOHOL 11.1%	PH 3.26
			CAES 329

