



MATANZAS CREEK WINERY

2017 JACKSON PARK VINEYARD MERLOT

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 exudes an array of flavors and opulent texture. Beginning with a cold soak for 3 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 20 months. The Merlot was sourced from Jackson Park. Planted with a Petrus clone of Merlot, it contributes dark fruit flavors, acidity, and fine tannin.

VINTAGE NOTES

Bennett Valley weather was colder than other regions, keeping great acidity on the wines. We harvested 10 to 15 days later than previous harvest. Winter rains were good to bring back vigor to the vines that were affected by previous dry years. Vines looked very healthy and produced high quality fruit.

WINE PROFILE

AROMAS: Cherry, cranberry, boysenberry, sassafras root beer

FLAVORS: Clove, nutmeg, anise, cola, unsweetened cocoa powder

PALATE: Medium-to-light mouthfeel with good acidity and elegant finish

SERVING RECOMMENDATIONS: Pair with warm beet and multicolored carrot salad, filet mignon with black pepper sauce, or croque madame

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Bennett Valley, Sonoma County	ÉLEVAGE Aged 20 months in French oak, 63% new	ALCOHOL 14.7%
COMPOSITION 100% Merlot	VINEYARD Jackson Park Vineyard	CASES PRODUCED 355	TA 6.5 g/L
			PH 3.5

