



MATANZAS CREEK WINERY

2022 MALBEC, KNIGHTS VALLEY

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

Our Knights Valley Malbec grapes were hand-picked and carefully sorted upon arrival at the winery. Whole berries, uncrushed, were placed in a cold tank for a four-day maceration. Yeast was then added, and fermentation took place at 80°F to preserve the fruit character while extracting tannins through twice-daily pump overs.

VINTAGE NOTES

The 2022 season was favorable for red grapes. Due to drought conditions, berry size was reduced, resulting in wines with exceptional concentration. The growing season began with an early bud break, followed by typical spring and summer weather. However, successful irrigation management was crucial. The drought was a major concern for growers, leading to small berries with intense flavor but lower yields.

Our Malbec thrives in Knights Valley, a teacup-shaped valley nestled between Napa and Alexander Valley. Surrounded by mountains, the region retains cool morning temperatures and extends warm afternoons, producing deeply colored reds with pronounced tannin.

WINE PROFILE

AROMAS & FLAVORS: Red cherries, black figs, Blackberries and plums. It has hints of cinnamon sticks scaping out of the glass with some notes of green cardamon, dry tarragon and red chili powder. It has also a camouflage blood orange.

PALATE: Dark Plums, blood orange, ripe pomegranate, intermingle with red chili pepper flavors. There is citrus zest in the palate mixed with some intriguing red earthy notes. Tannis are forward but not aggressive, showing its aging potential. It is a savory and sanguine Malbec.

SERVING SUGGESTIONS: Stuffed red bell peppers, mole braised beef.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Knights Valley	ÉLEVAGE Aged 20 months	TA 6.2 g/L
COMPOSITION 97 % Malbec 3% Cabernet Sauvignon		ALCOHOL 14.6%	PH 3.67
			CASES 266

