



MATANZAS
CREEK WINERY

2022 RED BLEND, ALEXANDER VALLEY

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

Merlot and Petit Verdot blocks were harvested separately at their prime time and fermented in stainless steel tanks. During the four days of cold maceration the Merlot grapes got great color that continued to accentuate during the fermentation. During fermentation tanks were tasted daily to make sure that the extraction process was not too much and not too little to achieve smooth tannins and fresh fruit notes. Temperature of fermentation was different in the four tanks to keep red and blueberry fruit in some tanks and soft structure in others. The selecting of barrels and blending process took had the goal of maintaining the coffee grainy tannins, the persistence finish and the balance acidity that is always present in this Red Blend

VINTAGE NOTES

The 2022 vintage marked another hallmark growing season in Sonoma County. Harvest was slightly earlier than previous vintages. Harvest began in late August and extended into October, allowing the winemaking team at Matanzas Creek to pick the Merlot and Petit Verdot at its peak. The 2022 vintage showcases a harmonious balance between acidity, tannin, and fruit concentration, a testament to meticulous vineyard management and careful harvest timing. Overall, the 2022 vintage was remarkable, with wines expressing the essence of Sonoma County's terroir. Wine enthusiasts and collectors alike can look forward to experiencing the elegant and refined wines this vintage offers.

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,
Sonoma County

ÉLEVAGE
Aged 20 months in
French oak, 30% new

TA
6.5 g/L

COMPOSITION
99.8% Merlot
0.2% Petit Verdot

VINEYARD(S)
100% Alexander Mountain Estate

ALCOHOL
14.3%

PH
3.48

CASES
266



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