



MATANZAS CREEK WINERY

2022 PETITE SIRAH

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

For the 2022 Petite Sirah, we used the same successful technique as in 2021, an old method called "*ped de cuve*." We went to the vineyard four days before harvest and picked clusters into buckets. We crushed the grapes by hand to allow native yeast to begin fermentation. We brought that *brut* to the winery and kept it in the coolest part of the cellar. We monitored the aroma and progression daily, adding yeast nutrients to keep the culture healthy.

When the full block arrived at the winery, it was sorted and placed in a tank. At that point, the *ped de cuve* was ready to be added to the crushed grapes, and fermentation began beautifully. After fermentation, the tank was drained, half went into puncheons and the other half into barrels. This wine is a blend of both. We were patient, aging it in barrels for 32 months before bottling.

VINTAGE NOTES

The 2022 season was favorable for red grapes. Due to the drought, berries were smaller, resulting in very concentrated wines. In Alexander Valley, the vintage was challenging because of a significant heat dome in early September, which led to an earlier-than-average harvest. However, this vineyard was less affected thanks to its deep-rooted vines, some nearly 140 years old, and a trellis system that shields some clusters from the heat while exposing others.

We used a laser sorting machine to remove raisins, though a few remained, lending this vintage a hint of vintage port, with notes of dark fruit, chocolate, and spice.

WINE PROFILE

AROMAS & FLAVORS: Grenadine and plums vie for attention at first, followed by emerging spice notes like black cardamom and licorice. These complete the aromatic "cantata" rising from the glass.

PALATE: The first impression is an abundance of dark, lush, ripe plum aromas. Acidity is balanced with savory notes. The alcohol is present and pleasant, contributing to a long, persistent finish that lingers for several minutes.

SERVING SUGGESTIONS: Serve from 62F to 65F. Colder the wine it will be more floral and less alcoholic. Ideal pairings include chicken mole, roasted lamb, vegetarian stuffed eggplants.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Alexander Valley	ÉLEVAGE 22 months	TA 5.8 g/L
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COMPOSITION 100% Petite Sirah	ALCOHOL 15.9%	PH 3.59
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CASES
230

