

# SAUVIGNON BLANC

## HELENA BENCH



### OUR ESTATE

Matanzas Creek has been dedicated to a genuine expression of Sonoma County Sauvignon Blanc since 1977. As is true of all the world's noble grape varieties, our Sauvignon Blanc expertise is a direct result of extensive observation and work in the vineyard and cellar.

### WINEMAKING

The Helena Bench Sauvignon Blanc utilized several selections of Sauvignon Blanc yeast to transform aromatic precursors into intense aromatics such as grapefruit and fresh passion fruit. The wine was primarily fermented on puncheons (barrels larger than those normally used in modern winemaking) at cold temperatures, with a portion fermented in concrete eggs.

### WINE PROFILE

White melon and peach peel mingle with intriguing saline notes and white river rocks, with fennel leaves, spearmint. Hints of lime zest intertwine with notes of white lily to fill out the background. The mouthfeel is both broad and complex, with vivacious acidity and a lingering finish.

### VINTAGE NOTES

Much like the vintage before, 2013 brought exquisite weather suitable for an exceptional growing season. The volcanic soils at the foot of Mt. St. Helena were crucial in retaining water to mitigate the effects of a dry spring. Similarly, consistent morning fog and meticulous leaf removal allowed our grapes proper sunlight while still protecting the clusters from sunburn. Cold temperatures at the end of summer allowed for the slower development of full flavours and natural acidity.

### STATISTICS

COMPOSITION: 100% Sauvignon Blanc  
 90% Clone 1  
 10% Clone Musqué

APPELLATION: Sonoma County, California

VINEYARD: Helena Bench, Knights Valley

ALTITUDE: 600 feet

ALCOHOL: 13.5%

pH: 3.28

TA: 0.66



Honeydew



White Nectarine



Fennel



River Rocks