



## 2017 ALEXANDER VALLEY CHARDONNAY

### OUR ESTATE

For the past four decades, Matanzas Creek Winery has focused on creating site-expressive wines. Throughout the years our methodology has remained the same: utilize a range of vineyard clones and fermentation vessels, and explore new farming and winemaking techniques, to produce thoughtfully crafted, expressive, and balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

### WINEMAKING

Our Alexander Valley Chardonnay is a blend of five different clones; Clone 4, Wente, Upper Barn, 72 and Clone 76. The vines harvested for this Chardonnay were specifically selected to emphasize the uniqueness of each vineyard block. The soil diversity, sun exposure, clonal and rootstock selections, as well as the altitude, all came together to contribute to this final blend. Whole cluster pressed and fermented in 100% French oak barrels, this Chardonnay went through full malolactic fermentation.

### WINE PROFILE

This wine exhibits aromas of grilled nectarine, olive oil ice cream, sweet lemon bars and a hint of snickerdoodle cookies. Hints of vanilla, marzipan and roasted walnuts balance out the savory, rich mouthfeel with cascading acidity.

### VINTAGE NOTES

The 2017 winter months brought a healthy rain that replenished the soils with much needed water, allowing the vines to establish a healthy canopy and a healthy crop. With plenty of light and many sunny days, the cluster were able to fully mature and develop rich flavors. Due to the precision irrigation in the Chardonnay vineyards, the crop did not suffer from the heat wave that swept through the Valley at the beginning of September.

### TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Alexander Valley	ALCOHOL 13.7%	PH 3.59
COMPOSITION 100% Chardonnay	ÉLEVAGE 100% French Oak 25% new	TA 4.8 g/L	RS 1.1 g/L