



2017 JOURNEY 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

Individual blocks from our best chardonnay vineyards of Sonoma County were harvested in the beginning and middle of September. Fermentation occurred utilizing native yeast in new and used French oak barrels. After alcoholic fermentation concluded, all barrels went through malolactic fermentation and continued aging on the lees. A small portion of this blend is fermented in stainless tank and was then moved to neutral foudre (large oak oval shaped tank) to age on the lees. Barrels and foudres were stirred monthly, helping to build a creamy texture and develop focused aromas. The chardonnay chosen to bring flavors, texture, and tension, creating a deliciously drinkable wine that can be paired easily with food or enjoyed alone.

WINE PROFILE

A complex and layered wine, the Journey Chardonnay offers flavors of pineapple upside down cake, fresh apple crisp, peach cobbler, and grilled plantain. Hints of chamomile tea and marzipan comingling with white lilies, the barrel offers aromas of warm butterscotch. With polished acidity, the wine offers a powerful and elegant finish.

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. Grapes were harvested in the early morning.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION 93% Alexander Valley 7% Bennett Valley	ALCOHOL 14.5%	PH 3.61
COMPOSITION 100% Chardonnay	ÉLEVAGE 15 months; 69% neutral French oak, 31% new French oak	TA 0.53 g/L	RS 0.16 g/L