



2018 BENNETT VALLEY PINOT NOIR

OUR ESTATE

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

WINEMAKING

The Bennett Valley Pinot Noir was sourced from three different clones in our Bennett Valley vineyard; French clones 777, Flowers and Calera. Each clone was fermented separately in open-top stainless-steel fermenters. After a cold soak, yeast was added to initiate the fermentation process. Diligent temperature management during fermentation allowed elegant extraction of color and structure, while preserving beautiful fruity and floral characteristics. After a little over a week's long fermentation, the wine was drained from the tanks and moved into barrel, continuing to keep each clone separated. After nine months of aging on the lees, the wines were carefully transferred to tank to prepare for bottling. This Pinot Noir is composed of the best barrel selections from each of the separate clone barrel groups and was bottled unfiltered.

WINE PROFILE

COLOR: Pale ruby

AROMAS: Fresh cranberry, huckleberry, fresh plum skins and blood orange are entangled with the characteristic rose petal and black tea fragrances that the Petaluma Gap is known to produce.

FLAVORS: An elegant combination of savory and earthy notes such as rhubarb, button mushrooms, fresh blood orange and red Santa Rosa plums.

PALATE: Medium acid balances with delicate tannin to compliment the lighter body and creating a savory finish.

VINTAGE NOTES

2018 was larger than life. Characterized by a cooler growing season, the vineyards matured to perfection. Diligent vineyard practices, such as leaving more leaves to protect the clusters on warmer days, creates a huge difference in the finished wines. Overall, temperatures were mild and facilitated slower, longer ripening resulting in high density of flavors and aromas while maintaining outstanding natural acidity.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Bennett Valley

ALCOHOL
14.1%

PH
3.71

COMPOSITION
100% Pinot Noir

ÉLEVAGE
89% neutral French oak
11% new French oak

TA
0.54 g/L

RS
0.04 g/L