



2012 JOURNEY CHARDONNAY, SONOMA COUNTY

GROWING SEASON NOTES

2012 Vintage has been one of the most stellar vintages in decades. Vineyards were at their maximum potential. Blooming, fruit settling and growing were perfect. Vineyard tasks were concentrated on leafing to increase air circulation, but leaving some shade to avoid sun burn. Every block was particularly selected, fermented in selected barrels and tasted individually. Journey comes from our best Chardonnay blocks from which only the best barrels were selected to craft this Journey Chardonnay.

There are few wines that make you forget all about descriptors and move you by a pure hedonistic pleasure, and this is one of them.

WINE PROFILE

Tasting Notes: Pear and Golden delicious apple cobbler, orange blossom, Meyer lemon zest, hazelnut, marzipan, and roasted marshmallow.

Mouthfeel: Candied ginger, mandarin orange zest, and assertive texture. Persistent and impeccable finish.

STATISTICS

Composition: 100% Chardonnay

Alcohol: 14.5%

Appellation: Sonoma County

pH: 3.54

Aged: 60% New French Oak
316 days

TA: .054g/100mL

Fermentation: 100% Native yeast.
100% Barrel fermented.

Winemaker: Marcia Monahan-Torres



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