

2014
JOURNEY
CHARDONNAY

OUR ESTATE

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

WINEMAKING

The Wente Clone is the core of the Journey Chardonnay, a low-yielding clone that provides a distinctive texture, unctuousness and creaminess to the final blend. The other key component is Chardonnay Clone 4 from high-elevation vineyard sites in Alexander Valley, which provide structure, concentration, and a slight tension. The wine was 100% barrel fermented in select French Oak utilizing 100% native yeast.

WINE PROFILE

Brilliantly clear and light straw in color, the 2014 Journey Chardonnay leads with vibrant aromas of pineapple upside down cake, grilled Meyer lemon, orange zest, and baked golden delicious apple. Hints of caramelized peaches, roasted hazelnut, and chamomile tea emerge as well. The mouthfeel is focused and assertive, with a clear undertone of minerality and expressive acidity.

VINTAGE NOTES

The 2014 vintage was very dry in Sonoma County, resulting in vineyards blooming a full two weeks ahead of schedule. All excess shoots were removed from the vines to ensure that water and nutrients only went to the pristine shoots. Each block was individually selected, fermented and tasted to respect the diversity of each growing site.

STATISTICS

COMPOSITION: 100% Chardonnay
APPELLATION: Sonoma County, California
VINEYARD: · 34% Upper Barn Vineyard, Wente Clone
· 25% Broken Road Vineyard, Clone 4
· 21% Gravel Bench Vineyard, Peter Michael Clone
· 8.5% Matanzas Creek Vineyard, Wente Clone
AGING: Aged 10 months in 100% French Oak (44% new)
ALCOHOL: 14.4%
pH: 3.59
TA: 0.56 g/L
RS: 2.0g/L