

2014 JOURNEY SAUVIGNON BLANC

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 — which translates to grace and greater expression in our wines.

WINEMAKING

To make a Sauvignon Blanc worthy of the name Journey, we employed several techniques and fermentation vessels. Half the blend was sourced from two vineyards in Knight's Valley providing acidity and bright citrus aromatics. The remaining half of the blend was sourced from two different sites: a quarter from our Alexander Mountain Estate and a quarter from our Bennett Valley vineyard. The mountain fruit contributes minerality and a strong textural foundation. Bennett Valley imparts an elegance and fruit forwardness, balancing acid and profile. The blend components were fermented separately in three different materials: concrete, stainless steel and neutral French oak barrels. After completion of malolactic fermentation, each component was aged "on the lees" allowing aromatics and texture to mature.

WINE PROFILE

A powerful and complex wine, Journey 2014 Sauvignon Blanc offers a symphony of aromas of elderflower, fresh quince, long pepper, Granny Smith apples and wisps of Timothy hay. Intense flavors of sweet white melon, river rocks, citrus and lemongrass are interlaced with bright acidity, and a compelling long finish.

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.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno

COMPOSITION

100% Sauvignon Blanc

APPELLATION

50% Knight's Valley 25% Bennett Valley 25% Alexander Valley

ELEVAGE

50% Neutral French Oak tank 10% Neutral French Oak *puncheon* 20% Concrete Egg 20% Stainless Steel

ALCOHOL

13.9%

PH 3.67

TA 0.67 g/L

RS 0.08 g/L

