



2017 BENNETT VALLEY 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

Grapes were harvested in early September to preserve natural acidity and fresh flavors. Once the grapes arrived at the winery, they were gently pressed, and the juice was sent to tank to settle. Two days later, the juice was moved to another tank, allowed to initiate indigenous yeast fermentation and then moved to ferment in new and neutral French oak barrels. Once alcoholic fermentation was complete, the wine went through full malolactic fermentation. After completion of malolactic fermentation, the barrels were topped and stirred monthly to develop flavors and soften the texture by stirring up the lees on the bottom of the barrels. Just before bottling, the Bennett Valley and Alexander Valley barrel groups were carefully moved to tank in preparation for filtration and finally, bottling.

WINE PROFILE

Aromas of fresh pineapple, warm sandstone, tangelo blossom, saline, candied lemon peel, a whisper of toasted almonds, brown sugar molasses, beeswax, and a honey finish. On the palate, hints of saline along with a velvety texture are highlighted by bright acid peaks.

VINTAGE NOTES

Vintage 2017 was a tough harvest. While the bud break and the growing season were nearly ideal, the end of summer brought excruciating temperatures. Santa Rosa hit a new record high temperature of 110°F. The majority of these Chardonnay grapes are tucked into the cooler Bennett Valley AVA and didn't experience the same oppressing heat. Fortunately, many of the grapes were harvested before either of the heat waves.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
89.5% Bennett Valley
10.5% Alexander Valley

ALCOHOL
13.9%

PH
3.52

COMPOSITION
100% Chardonnay

ÉLEVAGE
22% new French oak,
78% neutral and
twice-filled French oak

TA
5.1 g/L

RS
1.5 g/L