



2017 COUGAR RIDGE 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

The Cougar Ridge Chardonnay, located up on Stonestreet Mountain Estate, was hand-harvested in September where it was sourced from 5 different blocks. After arriving at the winery and being pressed, the freshly squeezed juice was allowed to settle in tank for two days. After settling, the clarified juice was racked off the heavy lees and put into barrel to ferment. In no time at all, the indigenous yeast found in the winery, initiated fermentation. After the yeast completed the alcoholic fermentation, the wine was allowed to proceed through full malolactic fermentation. Once all malic acid was converted into lactic acid, the wines were moved to the cold cellar to age on the lees. Monthly, barrels were topped, stirred, and topped again to minimize any oxygen exposure. After 10 months, the wines showed great texture and flavors were ready to bottle.

WINE PROFILE

Captivating aromas of lemon curd, honeysuckle, bosc pear, red apple, citrus blossom, and wet rocks. Bright acidity with flavors of caramel, poacher pear, molasses, grilled pineapple, mango chutney, and brioche proceed into a powerful mouthfeel with a delicate finish.

VINTAGE NOTES

The 2017 winter months brought a healthy rain that replenished the soils with much needed water, allowing the vines to establish a healthy canopy and a healthy crop. With plenty of light and many sunny days, the cluster were able to fully mature and develop rich flavors. Due to the precision irrigation in the Chardonnay vineyards, the crop did not suffer from the heat wave that swept through the Valley at the beginning of September. Grapes were harvested in the early morning.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Alexander Valley

ALCOHOL
13.9%

PH
3.60

COMPOSITION
100% Chardonnay

ÉLEVAGE
18% new French oak,
82% neutral and
second-use French oak

TA
5.1 g/L

RS
0.6 g/L