



## 2017 SAUVIGNON BLANC - HELENA BENCH

### 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

Whole-cluster harvested in the beginning of September, the Sauvignon blanc from Helena Bench is fermented in an array of fermentation vessels. After some overnight soaking in the press to extract flavor and aroma precursors, the juice was gently pressed and sent to settle in tank for two days. On the second day, the juice is raked to a clean tank, to include some fluffy lees, and inoculated with yeast. From there, the 4 different lots were separated into either concrete egg, puncheon, or barrels, or all three! After fermentation, usually lasting around 2 weeks, the barrels and puncheons were stirred during aging on the lees until blending 7 months later. The wine in the concrete egg was also stirred to kick up any lees, building a richer mouthfeel. At blending, barrels were selected to capture the essence of the Helena Bench site. The resulting wine has a crisp acidity, savory minerality, and lots of fruity aromas like white nectarine and honeydew melon.

### WINE PROFILE

**Color:** Pale Straw

**Aromas/Flavors:** Pineapple, white flower, wet river rocks, citrus pith, white nectarine, honeydew melon

**Palate:** Savory stone, bright vivacious acidity, heavy palate weight, citrus zest, grapefruit flavors

### VINTAGE NOTES

The 2017 harvest brought light and warmth. Vineyards were worked according to the weather forecast; in anticipation of warm weather, the vineyards crews left more leaves than previous vintages to shade the clusters. Since we picked early, our Sauvignon vineyards did not experience most of the heat during September and therefore kept good natural acidity and developed many citrus and stone fruit aromas.

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### APPELLATION

Helena Bench Vineyard -  
Knights Valley

#### ALCOHOL

13.2%

#### PH

3.44

#### COMPOSITION

100% Sauvignon Blanc

#### ÉLEVAGE

25% Concrete Egg Fermented,  
56% Neutral French Puncheon,  
19% Neutral French 225L Barrel

#### TA

6.5 g/L

#### RS

0.6 g/L