



## 2017 JOURNEY SAUVIGNON BLANC

### 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

To make a Sauvignon Blanc worthy of the name Journey, we employed several techniques and fermentation vessels. After pressing, the juice is transferred to either foudres, neutral puncheons, concrete eggs, or 225L barrels. The foudres, puncheons and barrels help develop a smooth mouthfeel while the juice that is fermented and aged in concrete eggs provide minerality and tension. The wine is fermented dry and permitted to age “on the lees” for a few months, allowing the wines to smooth their texture and develop flavors before blending. Employing the use of different yeast strains contributes to aromatic and texture complexity that make this Journey Sauvignon Blanc unique.

### WINE PROFILE

A powerful and complex wine, Journey Sauvignon Blanc offers a symphony of aromas and flavors of gooseberry, citrus blossom, fresh pineapple, and paperwhite flowers. Bright, smooth and polished, the finish is long and elegant with intriguing notes of honeydew melon and a saline minerality.

### VINTAGE NOTES

The 2017 harvest brought light and warmth. Our 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 pick early, our sauvignon blanc vineyards did not experience much 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 Sonoma County	ALCOHOL 14.1%	PH 3.31
COMPOSITION 100% Sauvignon Blanc	ÉLEVAGE Foudre, Punccheon, 225L barrel, Concrete Egg	TA 6.2 g/L	RS 1.3 g/L