



2017 KELLI ANN 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 Kelli Ann Chardonnay grapes were hand harvested early in the morning on September 8th, 2017 and transported to the winery in macro bins to be whole cluster pressed at a gentle pressure. The juice was settled and racked to undergo malolactic fermentation in 100% French oak barrels. We used 12% new barrels to impart the brown sugar touch, and the remainder were second-use barrels to add the richness in texture, and a note of warm spices.

WINE PROFILE

Intriguing aromas of orange marmalade, honeycomb, citrus, lemon custard, loquat, and fresh pineapple. On the palate, citrus flavors and vanilla custard come together with a bright acidity. The Chardonnay finishes with a warm spice and hints of caramelized sugar.

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.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Kelli Ann vineyard,
Russian River

ALCOHOL
14.1%

PH
3.40

COMPOSITION
100% Chardonnay

ÉLEVAGE
12% New French Oak, 88%
Neutral French Oak

TA
5.5 g/L

RS
1.3 g/L