



2017 KNIGHTS VALLEY SAUVIGNON BLANC

ESTATE MESSAGE

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 Knights Valley Sauvignon Blanc grapes were hand harvested on August 29th after a long, sometimes warm growing season. Utilizing some different leafing techniques and some overnight skin contact, the three wines that make up this blend shine independently, but very much a success together. Three very different blocks were gently pressed, large solids allowed to settle before adding yeast and then sent into neutral French oak puncheons and concrete egg. One block of Sauvignon Musqué was left to sit in the press overnight to extract aroma and flavor precursors in our Knights Valley vineyard. The wines were fermented dry with no subsequent malolactic fermentation. During the 6 months of aging on lees, all vessels were stirred monthly to build luxurious texture. After aging and identifying that these three wines would marry well, the blend was assembled, and the amazing wine was bottled.

WINE PROFILE

Color: Pale Straw

Aromas/Flavors: Fresh Saturn peaches, white river rocks, white nectarine and hints of ginger

Flavors: A savory combination of stone fruits including white peach and nectarine coupled with zest of buddhas hand

Palate: Captivating structure paired with complexed flavors develop in the glass. A notable lengthy finish is encased in apricots, white peaches and savory ginger speak to the age-worthy capability of this Sauvignon Blanc.

VINTAGE NOTES

2017 was a challenging vintage. While the beginning and growing season was nearly ideal, the end of summer brought excruciating temperatures. Santa Rosa hit a new record high temperature of 110°F. Fortunately, these Sauvignon Blanc grapes that are tucked up in Knights Valley had more coastal influence and were spared from the hottest of heat. With a combination of three blocks, the majority being Sauvignon Musqué, this Sauvignon Blanc emulates the season, starting off as light and airy then sets in with bright acid, punchy citrus flavors and a linear minerality.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

Knights Valley

ALCOHOL

14.7%

PH

3.39

COMPOSITION

55% Sauvignon Musqué

45% Sauvignon Blanc

ÉLEVAGE

5 months;

88% neutral oak Puncheon

12% Concrete

TA

6.3 g/L

RS

0.7 g/L