



2018 ALEXANDER VALLEY 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

Individual blocks from our best vineyards of Sonoma County were harvested in the beginning to middle of September, native fermentation separately in new and used French oak barrels. After alcoholic fermentation concluded, all barrels were allowed to go through malolactic fermentation and continued aging on the lees. Barrels were stirred monthly, helping to build a creamy texture and develop delicious aromas. The Chardonnays were evaluated and chosen to bring flavors, texture, and tension, creating a deliciously drinkable wine that can be paired easily with food or enjoyed alone. Total aging time: 8 months on the lees, bottled July 2019.

WINE PROFILE

Color: Medium Straw

Aromas/Flavors: Lemon curd, snickerdoodle cookie, apple cobbler, fresh ginger, caramel apple, clove, brown sugar

Palate: Unctuous and creamy with great acidity

VINTAGE NOTES

Starting off with a rainy spring, the 2018 harvest set records for size and surely will dazzle with quality. The growing season was a bit cooler allowing grapes to ripen gradually and develop more complex flavors and aromas. The Chardonnay wines used in this inaugural blend are sourced from all over Sonoma County, from high elevation vineyards in above Alexander Valley bringing tension and power, to Bennett Valley where things are a bit cooler and flavors are more crisp and vibrant.

TECHNICAL NOTES

WINEMAKER	APPELLATION	ALCOHOL	PH
Marcia Torres Forno	Alexander Valley	13.9%	3.57
COMPOSITION	ÉLEVAGE	TA	RS
100% Chardonnay	29% New French Oak, 71% Neutral French Oak	5.3 g/L	2.9 g/L

SERVING RECOMMENDATIONS

Chill to around 59°F