



2018 ALEXANDER VALLEY 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

The Alexander Valley Sauvignon Blanc is sourced from three different vineyards; River Vineyard, Coyote Hill and Cougar Ridge Vineyard, creating a blend of numerous individual lots that uniquely showcase each terroir. The River Vineyard, located on the sandy loam banks of the Russian River, produces flavors of mango and prickly pear. The Coyote Hill Vineyard, which is located near Chalk Hill, offers flavors of Lemon Verbena and lemon blossom. The remaining part of this blend was sourced from the Cougar Ridge Vineyard, which has an elevation of 650 feet and offers lean minerality. 2018 was close to perfection: long growing season with a generous crop. Date of harvest: September 5th-21st 2018

WINE PROFILE

Color: Pale Straw

Aromas: White nectarine, golden delicious apples, key lime, wet stone, fresh pineapple and lemon citrus blossoms

Palate: Zesty citrus with fresh tropical fruit flavors including fresh pineapple and mango. Savory notes of wet stone and distinct minerality round out the lengthy finish.

VINTAGE NOTES

2018 was larger than life. Characterized by a cooler growing season, the vineyards matured to perfection. Diligent vineyard practices, such as leaving more leaves to protect the clusters on warmer days, creates a huge difference in the finished wines. Overall, temperatures were mild and facilitated slower, longer ripening resulting in high density of flavors and aromas while maintaining outstanding natural acidity.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

Alexander Valley

ALCOHOL

13.8%

PH

3.24

COMPOSITION

89% Sauvignon Blanc

7.3% Semillon

3.7% Sauvignon Musque

ÉLEVAGE

85% Stainless Steel

15% Neutral French oak

TA

5.6 g/L

RS

1.4 g/L