



2018 BENNETT 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

Grapes were harvested in early September to preserve natural acidity and fresh flavors. Once the grapes arrived at the winery, they were gently pressed, and the juice was sent to tank to settle. Two days later, the juice was moved to another tank, allowed to initiate indigenous yeast fermentation and then moved to ferment in new and neutral French oak barrels. Once alcoholic fermentation was complete, the wine went through full malolactic fermentation. After completion of malolactic fermentation, the barrels were topped and stirred monthly to develop flavors and soften the texture by stirring up the lees on the bottom of the barrels. Just before bottling, the Bennett Valley and Alexander Valley barrel groups were carefully moved to tank in preparation for filtration and finally, bottling.

WINE PROFILE

COLOR: Light Straw

AROMAS: Focused pineapple chutney and caramelized lemon peel mingle with lightly toasted chestnuts and fresh white tea leaves.

FLAVORS: A maritime salinity provides the backbone that is highlighted by pineapple marmalade, toasted almonds, baked angel food cake on the finish with hints of Turbinado sugar.

PALATE: Representing the characteristic firm structure from the cooler Bennett Valley wine region. A calcareous minerality and balanced acidity that leads to a broad finish.

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 and complex flavors and aromas. The Chardonnay quality from our Sonoma County vineyards was impeccable.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Bennett Valley

ALCOHOL
13.9%

PH
3.51

COMPOSITION
100% Chardonnay

ÉLEVAGE
90% neutral French oak
10% new French oak

TA
0.51 g/L

RS
0.39 g/L