



2018 COUGAR RIDGE 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 Cougar Ridge Chardonnay, located up on Stonestreet Mountain Estate, was hand-harvested in September where it was sourced from 5 different blocks. After arriving at the winery and being pressed, the freshly squeezed juice was allowed to settle in tank for two days. After settling, the clarified juice was racked off the heavy lees and put into barrel to ferment. In no time at all, the indigenous yeast found in the winery, initiated fermentation. After the yeast completed the alcoholic fermentation, the wine was allowed to proceed through full malolactic fermentation. Once all malic acid was converted into lactic acid, the wines were moved to the cold cellar to age on the lees. Monthly, barrels were topped, stirred, and topped again, to minimize any oxygen exposure. After 10 months, the wines showed great texture and flavors were ready to bottle.

WINE PROFILE

COLOR: Pale/light straw

AROMAS: Grilled white peaches, white nectarines, lemon meringue pie, roasted almond butter and a savory hint of bacon smokiness.

FLAVORS: Tailored flavors of ripe Canary melon, caramel, fresh baked brioche and grilled white peaches drizzled with honey.

PALATE: Fresh acid provides a prevailing tension through the palate.

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 quality from our Sonoma County vineyards was impeccable.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Alexander Valley

ALCOHOL
14.1%

PH
3.63

COMPOSITION
100% Chardonnay

ÉLEVAGE
85% neutral French oak,
15% new French oak

TA
0.51 g/L

RS
0.18 g/L