



## 2018 SAUVIGNON BLANC - HELENA BENCH

### 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 Sauvignon Blanc from Helena Bench is fermented in an array of fermentation vessels, whole cluster pressed in the beginning of September. After overnight soaking, the juice was gently pressed and sent to settle in tank for two days. The juice is then racked into a clean tank, to include some fluffy lees and inoculated with yeast. From there, the 4 different lots were separated into either concrete egg, puncheon or barrels. After fermentation, the barrels and puncheons were stirred during aging on the lees and blended 7 months later. The wine in the concrete egg was also stirred to kick up any lees, building a richer mouthfeel. The resulting wine has a crisp acidity, savory minerality and lots of fruity aromas including white nectarine and honeydew melon.

### WINE PROFILE

**Color:** Pale Straw

**Aromas/Flavors:** Subtle notes of Jasmine, Lemon Blossom, White Nectarine, Fennel and Coyote Bush.

**Palate:** Oyster Crackers, Honeydew Melon and White Pomelo. The tension of the acidity lifts the mouthfeel.

**Pairing Recommendations:** 6 Minute Egg with Crostini, Cucumber Melon with Dill Yogurt Dip

### 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. While the growing season wasn't cool, the temperature during crucial growing periods was adequately mild and allowed for a slow and gradual flavor development.

### TECHNICAL NOTES

**WINEMAKER**  
Marcia Torres Forno

**APPELLATION**  
100% Knight Valley

**ALCOHOL**  
13.2%

**PH**  
3.36

**COMPOSITION**  
100% Sauvignon Blanc

**ÉLEVAGE**  
27% Puncheons, 62% Egg, 11%  
Foudre, 93 days on matured  
French Oak.

**TA**  
6.3 g/L

**RS**  
0 g/L