



2018 JOURNEY 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

To make a Sauvignon Blanc worthy of the name Journey, we employed several techniques and fermentation vessels. Almost half of this blend is sourced from Alexander Valley, a little over a quarter of the grapes come from Knights Valley, and the remaining portion of the blend is sourced from our vineyards in Bennett Valley. After pressing, the sweet juice is transferred to either foudres, neutral puncheons, concrete eggs or 225L barrels. The foudres and puncheons develop a smooth mouthfeel and the concrete egg provides minerality. Three different yeasts were used to maximize the range and concentration of delicate aromatics formed by the yeast during fermentation. The wines are fermented dry and allowed to age “on the lees” for a few months, smoothing texture and developing flavors before blending.

WINE PROFILE

A powerful and complex wine, the Journey Sauvignon Blanc offers aromas and flavors of white peach, citrus blossom, fresh pineapple, and jasmine flowers. Bright, smooth and polished, the finish is long and elegant with intriguing notes of honeydew melon, honeysuckle, and a clean saline minerality.

VINTAGE NOTES

The 2018 vintage set records for harvest volumes and surely will dazzle with quality. The growing season began with an unusually wet spring and was a bit cooler allowing grapes to ripen gradually and develop more complex flavors and aromas. The sauvignon blanc used in this blend is sourced from all over Sonoma County; from high elevation vineyards above Alexander Valley that bring tension and power, Knights Valley for depth and aroma, and Bennett Valley where cooler growing conditions allow flavors to develop that are crisp and vibrant.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

COMPOSITION

92 % Sauvignon Blanc,
8% Sémillon

APPELLATION

100% Sonoma County
40% Alexander Valley
35% Knights Valley
25% Bennett Valley

ÉLEVAGE

7 months; 42% Puncheons
28% Foudres, 20% Concrete
10% neutral French oak

ALCOHOL

13.9%

TA

0.65 g/L

PH

3.25

RS

0.07 g/L