



## 2018 KNIGHTS VALLEY SAUVIGNON BLANC

### OUR ESTATE

For the past four decades, Matanzas Creek Winery has focused on creating site-expressive wines. Throughout the years, our initiatives have remained the same: employ a range of vineyard clones, utilize a variety of fermentation vessels and explore vineyard techniques to produce thoughtfully crafted and balanced wines.

### WINEMAKING

The Knights Valley Sauvignon Blanc grapes were harvested after a long growing season. Among the vineyard blocks utilized for this wine there are three very different blocks of Sauvignon Blanc used, including Musqué clones which were gently pressed and fermented in different proportions: 13% foudre fermented, 7% barrel fermented, and 81% puncheon fermented and aged. The wines were fermented dry with no subsequent malolactic fermentation. This wine utilized a unique wine making technique of 50% overnight maceration in the press for the Musqué clone to capture more of the aromatic precursors. The neutral puncheon fermentation is preferred to barrel fermentation to enhance the texture of the wine and enhance the middle palate. During 6 months of aging on lees, all vessels were stirred monthly to build luxurious texture. After aging and identifying that these three wines would marry well, the blend was assembled and bottled.

### WINE PROFILE

**COLOR:** Pale yellow

**AROMAS & FLAVORS:** Pumelo, fresh quince, and lemon zest, with a juicy mouthfeel.

**PALATE:** Yuzu, green olive, cantaloupe, and ginger.

**PAIRING RECOMMENDATIONS:** Shrimp and Octopus Cocktail, Yellow Tail Sashimi, Spring Bean Crostini with Breakfast Radishes & Goat Cheese, Spicy Pate, Prince Edward Island Oysters, Hama Hama Oysters

### VINTAGE NOTES

2018 was larger than life. Characterized by a long and cooler growing season, the Sauvignon Blanc vineyards matured to perfection. Diligent vineyard practices, such as leaving more leaves to shade the clusters protecting them on the warmer days, illustrated the impact of small viticultural practices that can make 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	APPELLATION	ALCOHOL	PH
Marcia Torres Forno	Knights Valley	14.5%	3.26
COMPOSITION	ÉLEVAGE	TA	RS
51.1% Sauvignon Blanc 48.9% Sauvignon Blanc Musqué	11 months in barrel; 100% neutral French oak	0.68 g/L	0.07 g/L