



2018 BENNETT VALLEY 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.

WINEMAKING

Two different French clones of Sauvignon Blanc were harvested in the beginning of September 2018. The 2018 growing season was long and provided a large grape crop. The two clones, 376 and 530 are well adapted to the cooler climates in Bennett Valley. This wine is picked to maintain natural acidity, providing a racy acid backbone but also having great palate weight and aromatic intensity. 100% barrel and puncheon fermented and aged on lees for 7 months. Stirred monthly.

DATE OF HARVEST: September 5th-21st 2018

WINE PROFILE

COLOR: Pale straw

AROMAS: Lemongrass, candied lemon, asian pear, white guava, ginger flower

PALATE: Crisp acidity, cool climate mineral backbone, briny, pumelo citrus, with a curvy mouthfeel

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 Sauvignon Blanc quality from our Sonoma County vineyards was impeccable.

SERVING RECOMMENDATIONS: Chill to 60°F, enjoy!

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Bennett Valley,
Sonoma County

BOTTLING DATE
March 2019

PH
3.22

COMPOSITION
99% Sauvignon Blanc
1% Sauvignon Musque

ÉLEVAGE
100% neutral puncheon
and barrel fermented,
aged 7 months

ALCOHOL
13.0%

RS
1.5 g/L

TA
6.7 g/L