



2019 ALEXANDER VALLEY 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

Alexander Valley sees fog intrusion from the Pacific Ocean helping to mitigate the heat and allowing the clusters to grow and develop flavors slowly. This long, broad north to south valley is flanked by the Mayacama Mountains. The diversity of topography and fog conditions in the valley creates different mesoclimates producing differences in texture and flavors. After alcoholic fermentation concluded, due to native fermentations, all barrels were allowed to go through malolactic fermentation and continued aging on the lees. Barrels were stirred monthly, helping to build a creamy texture and develop delicious aromas. The Chardonnays were evaluated and chosen to bring flavors, texture, and tension, creating a deliciously drinkable wine that can be paired easily with food or enjoyed alone.

WINE PROFILE

Color: Medium Straw

Aromas/Flavors: Grilled white peach, lemon blossom, lemon meringue pie and candied pineapple

Palate: Balanced acidity, bright creaminess, medium plus body and medium length with full middle palate

VINTAGE NOTES

2019 growing season had mild temperatures throughout the season and offered superior flavor development. Rain during winter and in May provided nourishment for the vines to keep developing flavors. Though Sonoma County saw a challenging harvest, Matanzas Creek was able to masterfully create beautiful wines.

TECHNICAL NOTES

WINEMAKER	APPELLATION	ALCOHOL	PH
Marcia Torres Forno	Alexander Valley	14.2%	3.57
COMPOSITION	ÉLEVAGE	TA	RS
100% Chardonnay	8 months on oak, 29% new French oak, 71% matured French oak	5.3 g/L	0.90 g/L

PAIRING RECOMMENDATIONS

Pan seared scallops, Butternut squash soup, roasted fall vegetable salad