



2019 ALEXANDER 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

Sourced from Alexander Valley, the Sauvignon Blanc and Semillon for this blend were harvested in the beginning through the middle of September. Kept separate by vineyard block, grapes were sent to the press, juice was pumped to tank and allowed to settle for two days. Portions of this blend were fermented in neutral French oak barrels and puncheons, neutral French oak oval, and stainless steel tank. Barrels and puncheons were stirred monthly to build texture. Come blending, Marcia selected wines that showcased the crisp acidity and fruitful aromas that Alexander Valley Sauvignon Blanc is known for.

WINE PROFILE

COLOR: Pale straw

AROMAS & FLAVORS: Exhibits ripe honeydew melon, passion fruit, and ruby grapefruit with complimenting flavors of fresh pineapple, guava, lemon blossom, wild lily, and a touch of honey suckle

PALATE: Crisp natural acidity, medium mouthfeel, slight brininess that lends well to food pairing

VINTAGE NOTES

The 2019 growing season began a bit later than normal leading to a later harvest. For the first time in a few years, Marcia harvested all but one pick after Labor Day. Lovely, warm but mild weather made the 2019 growing season a dream, slowly ripening without any heat spikes, unlike previous vintages. After a wet winter and spring, the water supply was aplenty. It was a spectacular vintage that will certainly rival the best in history.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Alexander Valley,
Sonoma County

BOTTLING DATE
March 2019

PH
3.35

COMPOSITION
94.1% Sauvignon Blanc
(5.9% Semillon)

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

ALCOHOL
13.7%

RS
1.4 g/L

TA
4.9 g/L