



2019 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

Our Bennett Valley Sauvignon Blanc vineyard is situated 600 feet above sea level in one of the coolest regions of Sonoma County. The Petaluma River channels cold breezes directly into the Bennett Valley lowering the temperatures and bringing chilly fog every morning. Two different French clones of Sauvignon Blanc, 376 and 530, are harvested for the Bennett Valley Sauvignon Blanc, these clones are always the last to mature. Both clones were harvested on two separate occasions and fermented in different vessels to capture their complex flavors. The two clones are very well adapted to cold conditions as we experienced in Bennett Valley. They are more resistant to rot and produce a good amount of sugar with unique flavors of pineapple, guava, Shinko pear, cherimoya and lychee. All blocks display exotic aromas and bright natural acidity.

WINE PROFILE

COLOR: Pale gold

AROMAS: Guava, lychee, pineapple, feijoa, lemon blossom, and white flower.

PALATE: Fennel bulb, lychee, and Yuzu with a good middle palate weight that increases the length of the wine.

PAIRING RECOMMENDATIONS: Shaved Fennel Salad, Balsamic Lemon Arugula Salad, Thai Basil Coconut Soup, Yellow Tail Sashimi

VINTAGE NOTES

The 2019 growing season began a bit later than normal leading to a later harvest. 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 plentiful. Much to our vineyard managers' delight, there was little threat of frost and the growing season presented conditions with low mildew pressure.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

100% Bennett Valley,
Sonoma County

ALCOHOL

13.8%

PH

3.4

COMPOSITION

100% Sauvignon Blanc

ÉLEVAGE

69% fermented in foudre,
21% fermented in puncheons,
10% fermented in stainless steel

TA

5.8 g/L

RS

0.7 g/L