



## 2019 KELLI ANN 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

Grapes were hand-harvested, whole cluster pressed, and fermented in a combination of new and neutral French oak barrels. At the end of the native primary fermentation, barrels were topped up and malolactic bacteria was added to complete full malolactic fermentation. After malolactic fermentation concluded, the barrels were stirred and topped monthly, building texture and keeping the wine safe from oxidation.

### WINE PROFILE

**Color:** Medium Gold

**Aromas/Flavors:** Buddhas hand, grilled peach, lemon-ginger, savory/ spicy oak, brioche, canelé, toasted marshmallow, magnolia flowers

**Palate:** Good acidity, brightness

### VINTAGE NOTES

Grapes are trellised on a quadrilateral California sprawl, allowing for the grapes to ripen higher off the ground. The vineyard is located at the foot of the Russian River, allowing the grapes to grow in cool mesoclimate. 2019 was a year of early harvesting with minor heat spikes. Grape clusters were evenly distributed within the vineyard, allowing for beautiful full body wines to be produced that complemented all that was the harvest of 2019.

### TECHNICAL NOTES

|                                  |  |                  |               |
|----------------------------------|--|------------------|---------------|
| WINEMAKER<br>Marcia Torres Forno | APPELLATION<br>Russian River Valley            | ALCOHOL<br>14.1% | PH<br>3.54    |
| COMPOSITION<br>100% Chardonnay   | ÉLEVAGE<br>27% new French oak<br>for 10 months | TA<br>5.6 g/L    | RS<br>0.7 g/L |

### SERVING RECOMMENDATIONS

Serve at 12°C/53.6°F

### PAIRING RECOMMENDATIONS

Goat cheese tart, roasted golden beets with pistachio, prosciutto canape