



2019 SONOMA COUNTY SAUVIGNON BLANC

OUR ESTATE

For the past four decades, Matanzas Creek Winery has focused on creating site-expressive wines. Throughout the years, our initiatives have remained the same: employ a range of vineyard clones, utilize a variety of fermentation vessels, and explore vineyard techniques to produce thoughtfully crafted, balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

WINEMAKING

Sourced from the beautiful and diverse Sonoma County, this Sauvignon Blanc was harvested in the first week and a half of September. After arriving to the winery, the grapes were loaded into the press and either immediately pressed or allowed to sit on the skins for a determined amount of time. After soaking, grapes were pressed to stainless steel tank to settle for two days. After two days, the clean juice was racked off the heavy lees. The clarified juice was then inoculated and fermented in stainless steel tank or moved to barrels or foudre to ferment. After primary fermentation concluded, the resulting wines were left to age on the lees for a few months until they were ready for bottling. Periodically, the tanks and barrels were stirred to help build texture and develop delicious flavors and aromas. DATE OF HARVEST: First two weeks of September 2019

WINE PROFILE

COLOR: Pale Straw

AROMAS: Fresh ruby grapefruit, white peach, white lily, jasmine, and passion fruit.

FLAVORS: Fresh quince, honeydew melon, succulent pear, jasmine, and honey suckle.

PALATE: Exuberant featuring dense flavors, this wine shows opulence and dances across the palate prompting salivation and a desire to take another sip.

VINTAGE NOTES

After record setting rainfall over the winter, a relatively cool spring followed, delaying bud break into mid/late March. With a later budbreak and cooler temperatures, we were on track for 2019 to become a classic northern California vintage. With average temperatures throughout summer, our grapes progressed nicely through the growing season. The near perfect conditions allowed for higher yields of excellent quality fruit compared to some previous vintages.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Sonoma County

ALCOHOL
13.8%

PH
3.38

COMPOSITION
100% Sauvignon Blanc

ÉLEVAGE
Stainless steel tank

TA
0.55 g/L

RS
0.05 g/L