



## 2020 SAUVIGNON BLANC - JOURNEY

### 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

The Journey Sauvignon Blanc is a prized wine among those who work with it. Considered to be one of the top tier wines produced by Marcia, it's no wonder why so much time and effort go into creating this world-renowned Sauvignon Blanc. This is a wine that is scrutinized from grape to bottle. Individual blocks from Sonoma County were harvested in September. Each lot is treated a bit differently to maximize each of the vineyard's individual terroir. The Journey Sauvignon Blanc is blended first, ensuring the most powerful, unique and quality lots are selected to showcase the powerful elegance that Sauvignon Blanc can possess. This is a much beloved wine to all who get to make it, and it is truly a shining example of what it is to have a winemaker put their soul into the wine.

### WINE PROFILE

**Color:** Medium Straw

**Aromas/Flavors:** Jasmine flower tea, fresh pineapple, yellow guava and Grilled white nectarines

**Palate:** Long palate, medium plus body with Limestone acidity

### VINTAGE NOTES

2020 was a vintage to be remembered for a multitude of factors. This wine shows the best of what was offered for this vintage despite devastation. It was an exceptional vintage, the consistent heat and low rainfall led to low yielding harvests that translated to a concentration of high-quality fruit.

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### APPELLATION

47% North Coast,  
35% Knights Valley,  
18% Alexander Valley

#### ALCOHOL

13.8%

#### PH

3.36

#### COMPOSITION

100% Sauvignon Blanc  
(14% Sauvignon  
Muscat Clone)

#### ÉLEVAGE

7 months on 89%  
matured French oak

#### TA

5.9 g/L

#### RS

0.6 g/L

### PAIRING RECOMMENDATIONS

Mild green Thai curry soup, Grilled Salmon, Peas & Grapefruit salad,  
Oysters with Rhubarb & Pink Peppercorn Mignonette