



2020 KELLI ANN VINEYARD 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

The Kelli Ann vineyard was planted in 1989 in a traditionally west coast style. With the California Sprawl Trellising method becoming a rarity in viticultural practices, these unique trellising methods aid the production of a unique wine. Acidity is able to develop with natural shading of the clusters, aiding a slower ripening time which increases a complex flavor profile. Grapes were hand harvested early at 21.5° Brix to preserve the natural acidity. The juice was fermented in a combination of new and neutral French oak barrels. At the end of 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. This is a good first date wine that elegantly breaks tension.

WINE PROFILE

Color: Medium Gold

Aromas/Flavors: Star fruit, apricot, naked ladies, chamomile and Eureka lemon

Palate: Elegantly lean palate, with a flinty texture and lively acidity. Reminiscent of a Northern French Chardonnay with a hint of Californian oak.

VINTAGE NOTES

2020 was a hot and dry year which led to a lower yield of grapes but an overall higher quality. This vintage showcases the beauty and elegance that can come from struggle.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

APPELLATION

99% Russian River Valley,
1% Alexander and
Bennett Valley

ÉLEVAGE

10 months on oak,
38% new French oak,
62% matured French oak

TA

5.9 g/L

COMPOSITION

100% Chardonnay

ALCOHOL

13.3%

PH

3.32

RS

0.50 g/L

PAIRING RECOMMENDATIONS

Goat cheese and pear tart, remoulade salad, prosciutto canape