



# MATANZAS CREEK WINERY

## 2023 SONOMA COUNTY SAUVIGNON BLANC

### OUR ESTATE

Since 1977, Matanzas Creek Winery has focused on creating site-expressive wines from Sonoma County. Across the years, our approach has never wavered: cultivate a range of grape clones, explore various vineyard techniques, and use a variety of fermentation vessels to carefully craft balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

### WINEMAKING

In the past decade, Matanzas Creek has embarked on a quest to produce a Sauvignon Blanc that highlights the best of Sonoma County. Matanzas Creek Sonoma County Sauvignon Blanc is derived from nine different vineyards whose fruit has been individually harvested, fermented, and evaluated to create a shining example of what Sonoma County has to offer. Each vineyard expresses distinctive aromatics and textures in its fruit, from white pepper to pineapple, extending to the most perceptible aromas of pomelo, fresh passion fruit, lime, and lemon. Using a multitude of yeast strains, we are able to highlight the unique characteristics and plethora of flavors that each vineyard fosters in the final wine.

### VINTAGE NOTES

2023 was cooler than average in Sonoma County. A cold, wet spring was followed by a modest summer and returning rains in the fall. To ensure proper ripening across our vineyards, we proactively removed most leaves in the canopies, allowing for greater air flow and maximum sun exposure. This diligence in the vineyards allowed the grapes to ripen slowly and gain complexity, depth of flavor, and maintain brilliant acidity. Though a cooler growing season, 2023 will be remembered for brilliantly balanced, acid-driven wines.

### WINE PROFILE

AROMAS: Lime, and lemon, citrus leaf, white nectarine, freesia white flowers, bosc pear.

FLAVORS: Key lime blossom, nectarine, honeysuckle, and kumquat.

PALATE: Medium-to-light mouthfeel with balanced and bright acidity.

### TECHNICAL NOTES

WINEMAKER	APPELLATION	ÉLEVAGE	TA
Marcia Torres Forno	Sonoma County	Aged 5 months in stainless steel (87%) and neutral French oak (13%)	6.6 g/L
COMPOSITION	CLONES	ALCOHOL	PH
97% Sauvignon Blanc	77% Clone 1	12.8%	3.28
3% Semillon	10% Musque Clone		RS
	10% Clones 530, 906, 376		1.9 g/L
	3% Semillon Clone 315		

### HISTORICAL ACCLAIM

**90** POINTS v22, M.M., *Tasting Panel*, May 2023

**92** POINTS v21, A.F., *JebDunnuck.com*, July 2023

**91** POINTS v20, E.B., *Robert Parker's Wine Advocate*, July 2022

**91** POINTS v18, E.B., *Robert Parker's Wine Advocate*, December 2019



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