



## 2016 SAUVIGNON BLANC, KNIGHTS VALLEY

### 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.

### WINEMAKING

Our Knights Valley Vineyard was planted on volcanic soils with Clone 1 Sauvignon Blanc, and the musqué Clone, which when harvested early develops strong aromas of white flowers and citrus blossom. The mature vines are trained on the Lyre trellising system, allowing just the right amount of light to penetrate through to the clusters, developing citrus and peach flavors. Nearly half of the Knights Valley Sauvignon Blanc grapes were macerated on press overnight to extract more thiol precursors, translating to high intensity aromas. Once pressed, the juice was transferred to 4 different fermentation vessels: puncheons and foudres to enhance mouthfeel and texture, stainless steel for a clean, cold fermentation, providing crispness and lively aromatics, and neutral barrels adding richness to the final blend.

### WINE PROFILE

Captivating aromas of white peach, honeydew melon, and Amaryllis on the nose are followed by candied melon and citrus on the palate. Round, plush and firm, this age-worthy Sauvignon Blanc offers a satiny mouthfeel with a long finish.

### VINTAGE NOTES

The 2016 weather eased the drought in California. Plenty of rain allowed cover crops to thrive and protect rocky soils from erosion. Vineyards bloomed early and the vines quickly sent shoots to the tops of the trellising wires. The growing season provided ample heat to perfectly ripen the Sauvignon Blanc grapes.

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### COMPOSITION

100% Sauvignon Blanc

#### APPELLATION

100% Knights Valley

#### ÉLEVAGE

51% Puncheons  
29% Stainless Steel  
23% Foudres  
13% Neutral Barrels

#### ALCOHOL

13.9%

#### TA

6.3 g/L

#### PH

3.36

#### RS

0.6 g/L



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