



2015 JOURNEY 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 — which translates to grace and greater expression in our wines.

WINEMAKING

To make a Sauvignon Blanc worthy of the name Journey, we employed several techniques and fermentation vessels. A third of this blend is sourced from Bennett Valley, over half the grapes come from Knights Valley and the remaining 10% of the blend is sourced from our Alexander Mountain Estate. After pressing, the sweet juice is transferred to either *foudres*, neutral *puncheons*, concrete eggs or 225L barrels. The *foudres* and *puncheons* develop a smooth mouthfeel and the concrete egg provides minerality. Three different yeasts were used to maximize the range and concentration of delicate aromatics formed by the yeast during fermentation. The wines are fermented dry and allowed to age “on the lees” for a few months, smoothing texture and developing flavors before blending.

WINE PROFILE

A powerful and complex wine, Journey Sauvignon Blanc offers a symphony of aromas and flavors of white nectarine, white guava, lemon blossom, Asian pear, lemon verbena, jasmine tea and subtle notes of lychee. Smooth and polished, the finish is long and elegant.

VINTAGE NOTES

With vineyard bloom two weeks ahead of schedule, due to one of the driest winters on record, our focus was on removing any excess short shoots to leave energy and nutrients for the most promising blossoms. With a great diversity of soils, clones, rootstocks and altitude, each block was harvested, fermented and tasted individually.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

COMPOSITION

100% Sauvignon Blanc

APPELLATION

56% Knights Valley
34% Bennett Valley
10% Alexander Valley

ELEVAGE

Foudres
Neutral *Puncheons*
Concrete Egg
Neutral 225L barrels

ALCOHOL

13.9%

PH

3.29

TA

6.1 g/L

RS

0.08 g/L



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