



## 2015 JOURNEY CHARDONNAY

### 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

The grapes for the Journey Chardonnay were selected from blocks known for their superior quality and Burgundian acid profile. Individual outstanding barrels were sourced from over 4 different blocks from our Alexander Mountain Estate at different altitudes, looking for texture, high aromatic and elegance. From the press, the sweet juice is transferred and fermented into new and neutral French barrels. Our Chardonnay undergoes spontaneous fermentation with native yeast fermentation that resides within the winery. Once all the sugar has been fermented, the barrels are left to age “on the lees” allowing the now inactive yeast to release flavors and aromas analogous to brioche bread and toasted nuts as well as smoothing the palate.

### WINE PROFILE

A complex and layered wine, Journey Chardonnay offers flavors of white grilled peach, pear cobbler, and grilled pineapple with reminiscences of orange marmalade and lemon curd. Hints of marshmallow and marzipan comingling with white lilies, the barrel offers aromas of warm Panetone. With refined acidity, the wine offers a long and elegant finish.

### VINTAGE NOTES

The 2015 Vintage was a warm harvest with the driest winter on record in Sonoma County. Roots were active early on in the vineyard and bloom happened two weeks ahead of schedule. Fruit set was light, with small concentrated grape clusters resulting in flavorful, aromatic wines.

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### COMPOSITION

100% Chardonnay  
53% Broken Road Block  
23% Upper Barn Block  
23% Bear Point Block

#### APPELLATION

Alexander Valley

#### ELEVAGE

43% New French oak, aged 9.5 months

#### ALCOHOL

13.9%

#### PH

3.57

#### TA

5.5 g/L

#### RS

2.7 g/L



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