



## 2016 HELENA BENCH 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 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 Helena Bench Sauvignon Blanc, which was planted in 1997, is situated 220 feet above sea level in the coolest region in Sonoma County. Located in the foothills, this vineyard is planted in alluvial soils, along with two new blocks planted closer to the peak of Mt. St. Helene in gravelly soil. This terroir, with mountain breezes and Lyre trellis systems, is perfect for producing wines with stunning minerality and a long, persistence finish that will age for decades. Fermented separately by block, the juice was fermented at cool temperatures between 50-55°F. The wine underwent fermentation in 50% Concrete Egg, 30% Foudres, and 30% Puncheons.

### WINE PROFILE

Captivating aromas of white peach, yellow and white nectarine, pumelo, white lilies, green tea infusion and river rocks. White nectarine, honeydew melon, cumquat and flinty notes coat the palate, leading into an amazing richness with good tension and a long finish.

### VINTAGE NOTES

The 2016 weather eased the drought in California, creating moisture in the soil and more available nutrients for the vines. Crop yields returned to normal and a relative dry and warm spring brought on bud break and blossom early. The color, flavor, and sugar levels for the grape clusters matured earlier, beginning harvest earlier than normal.

### TECHNICAL NOTES

WINEMAKER  
Marcia Torres Forno

COMPOSITION  
100% Sauvignon Blanc

APPELLATION  
100% Knights Valley

ALCOHOL  
14.2%

TA  
6.2 g/L

PH  
3.41

RS  
0.6 g/L



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