# MATANZAS CREEK WINERY®

## 2018 SONOMA COUNTY 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.

### WINEMAKING

Individual blocks from our best chardonnay vineyards of Sonoma County were harvested in the beginning and middle of September. Fermentation occurred utilizing native yeast in new and used French oak barrels. After alcoholic fermentation concluded, all barrels went through malolactic fermentation and continued aging on the lees. A small portion of this blend is fermented in stainless tank and was then moved to neutral foudre (large oak oval shaped tank) to age on the lees. Barrels and foudres were stirred monthly, helping to build a creamy texture and develop focused aromas.

### WINE PROFILE

Color: Medium straw
Aromas: Lily flowers, apricot skin, candied pineapple, bees wax, orange blossom
Flavor: Bartlett pear, pineapple, burnt sugar, peach skin
Palate: Bright acidity with a smooth middle and finish

### VINTAGE NOTES

The 2018 vintage set records for harvest volumes and surely will dazzle with quality. The growing season began with an unusually wet spring and was a bit cooler, allowing grapes to ripen gradually and develop more complex flavors and aromas. The chardonnay vineyards used in this inaugural blend are sourced from all over Sonoma County, from high elevation vineyards above Alexander Valley that bring tension and power, to Bennett Valley where cooler growing conditions allow flavors to develop that are crisp and vibrant.

### TECHNICAL NOTES

**WINEMAKER**
Marcia Torres Forno

**COMPOSITION**
100% Chardonnay

**BOTTLED**
August 2019

**APPELLATION**
100% Sonoma County:
80% Alexander Valley,
17% Bennett Valley,
3% Russian River

**ÉLEVAGE**
8 months;
75% neutral French oak
16% New French oak
16% Foudre

**ALCOHOL**
14.1%

**TA**
4.9 g/L

**PH**
3.59

**RS**
1.3 g/L