



2016 JOURNEY CHARDONNAY

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. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

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 Stonestreet Mountain Estate at different altitudes, looking for texture, high aromatics, and elegance. From the press, the juice is transferred and fermented into new and neutral French barrels. Our Chardonnay is fermented spontaneously with native yeast fermentation; conducted and finished by yeasts that reside within winery. Malolactic fermentation also occurred in barrels. The barrels are aged 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, fresh pineapple, roasted macadamia nuts with reminiscences of orange marmalade and lemon cheesecake. With refined acidity, the wine offers a long, elegant, and textured finish.

VINTAGE NOTES

The 2016 vintage was an early harvest from the start with budbreak occurring two weeks earlier than normal, but moderate weather prevailed throughout summer. Ripening progressed slowly and predictably. We had an episode of heat on the second week of September, but vineyards had enough leaves for shade, and sun protection.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Sonoma County	ALCOHOL 14.1%	PH 3.52
COMPOSITION 100% Chardonnay	ÉLEVAGE 10.5 months in French oak, 38% new	TA 5.7 g/L	RS 1.3 g/L