



## 2018 SONOMA COUNTY SAUVIGNON BLANC

### 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

Sourced from the beautiful and diverse Sonoma County, this Sauvignon Blanc was harvested in the first week and a half of September. After arriving to the winery, the grapes were loaded into the press and either immediately pressed or allowed to sit on the skins for a determined amount of time. After soaking, grapes were pressed to stainless steel tank to settle for two days. After two days, the clean juice was racked off heavy lees. The clarified juice was then inoculated and fermented in stainless steel tank or moved to barrels or foudre to ferment. After primary fermentation concluded, the resulting wines were left to age on the lees for a few months until they were ready for bottling. Periodically, the tanks and barrels were stirred to help build texture and develop delicious flavors and aromas. 2018 was close to perfection: long growing season with a generous crop. Date of harvest: First two weeks of September 2018

### WINE PROFILE

Color: Pale Straw

Aromas and Flavors: Aromas of: fresh pineapple, white peach skin, white lily, jasmine, Oroblanco grapefruit, passion fruit. Flavors: guava, honeydew melon, shinko pear, jasmine, citrus blossom

Palate: Light but flavor dense, this wine dances across the palate prompting salivation and a desire to take another sip

### VINTAGE NOTES

2018 was larger than life. Characterized by a long and cooler growing season, the Sauvignon Blanc vineyards matured to perfection. Diligent vineyard practices, such as leaving more leaves to shade the clusters protected clusters on the warmer days, illustrated the impact of small cultural practices that can

### TECHNICAL NOTES

#### WINEMAKER

Marcia Torres Forno

#### COMPOSITION

86.2% Sauvignon Blanc  
9.5 % Sauvignon Musque  
4.3% Semillon

#### APPELLATION

Sonoma County:  
56% Knights Valley,  
25% Alexander Valley,  
12% Dry Creek,  
7% Bennett Valley

#### ÉLEVAGE

2.3% neutral French oak  
225L barrels,  
97.7% stainless steel

#### ALCOHOL

13.5%

#### TA

6.4 g/L

#### PH

3.11

#### RS

2.8 g/L