



2017 BENNETT VALLEY PINOT NOIR

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 Bennett Valley Pinot Noir was sourced from three different clones in our Bennett Valley vineyard; French clones 777, Flowers and Calera. Each clone was fermented separately in open-top stainless-steel fermenters. After a cold soak, yeast was added to initiate the fermentation process. Diligent temperature management during fermentation allowed elegant extraction of color and structure, while preserving beautiful fruity and floral characteristics. After a little over a week's long fermentation, the wine was drained from the tanks and moved into barrel, continuing to keep each clone separated. After nine months of aging on the lees, the wines were carefully transferred to tank to prepare for bottling. This Pinot Noir is composed of the best barrel selections from each of the separate clone barrel groups and was bottled unfiltered.

WINE PROFILE

Intriguing fruity aroma notes of red cherry, Santa Rosa plum, savory rooibos tea, and blood orange. Commingling flavors of rhubarb and strawberry galette, raspberry leaves, and savory vanilla progress into a delicate, yet lingering finish with elegant structure.

VINTAGE NOTES

The 2017 harvest brought light and warmth. Vineyards were worked according to the weather forecast; in anticipation of warm weather, the vineyards crews left more leaves than previous vintages to shade the clusters. The growing season overall was long and dry; it allowed the grapes to develop lovely flavors and aromas in the resulting wines.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Bennett Valley

ALCOHOL
13.3%

PH
3.64

COMPOSITION
100% Pinot Noir

ÉLEVAGE
19% new French oak,
81% neutral and
twice-filled French oak

TA
5.3 g/L

RS
0.3 g/L