



MATANZAS  
CREEK WINERY

## 2023 ESTATE VINEYARD BENNET VALLEY SAUVIGNON BLANC

### OUR ESTATE

Since 1977, Matanzas Creek Winery has been creating site-expressive wines in the heart of Sonoma County. We blend artistry with storytelling by embracing a mosaic of grape clones, along with innovative fermentation techniques, to unlock the full potential of each varietal. Our wines are not just exceptional in taste; they capture the unique terroir of Sonoma County. All of our estate vineyards are certified by the California Sustainable Winegrowing Alliance, ensuring each bottle of Matanzas Creek Winery wine embodies the essence of Sonoma County for a better tomorrow.

### WINEMAKING

Our Bennett Valley Sauvignon Blanc vineyard is situated 600 feet above sea level in one of the coolest regions of Sonoma County. The Petaluma River channels cold breezes directly into the Bennett Valley, lowering the temperatures and bringing chilly fog every morning. Two different French clones of Sauvignon Blanc, 376 and 530, are harvested for the Bennett Valley Sauvignon Blanc; these clones are always the last to mature. Both clones were harvested on two separate occasions and fermented in different vessels to capture their complex flavors. The two clones are very well adapted to the cold conditions we experience in Bennett Valley. They are more resistant to rot and produce a good amount of sugar with unique flavors of pineapple, guava, Shinko pear, cherimoya, and lychee. All blocks display exotic aromas and bright natural acidity.

### VINTAGE NOTES

2023 was cooler than average in Sonoma County. A cold, wet spring was followed by a modest summer and returning rains in the fall. To ensure proper ripening across our vineyards, we proactively removed most leaves in the canopies, allowing for greater air flow and maximum sun exposure. This diligence in the vineyards allowed the grapes to ripen slowly and gain complexity, depth of flavor, and maintain brilliant acidity. Though a cooler growing season, 2023 will be remembered for brilliantly balanced, acid-driven wines.

### WINE PROFILE

COLOR: Pale Straw

AROMAS & FLAVORS: Key lime, pineapple guava, fresh white nectarine, kumquat, lemon blossom, white grapefruit, lemon thyme, and dry basil.

PALATE: Lean, bright, crisp, green citrus, lemon-lime, Bosch pear. Excellent length, with salinity.

SERVING SUGGESTIONS: Serve slightly chilled, at cellar temp 65°F. Castelvetro Olives! Something salty, such as salami, sardines in olive oil, or oysters.

### TECHNICAL NOTES

WINEMAKER  
Marcia Torres Forno

APPELLATION  
Bennett Valley

ÉLEVAGE  
Aged 8 months in  
neutral French oak  
barrels

TA  
7.1 g/L

COMPOSITION  
100% Sauvignon Blanc

CLONES  
French clones 530&376

PH  
3.16

ALCOHOL  
12.3%

CASES  
322



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