



MATANZAS
CREEK WINERY

2022 ALEXANDER VALLEY CHARDONNAY

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

Alexander Valley sees fog intrusion from the Pacific Ocean helping to mitigate the heat and allowing the clusters to grow and develop flavors slowly. This long, broad, north-to-south valley is flanked by the Mayacamas Mountains. The diversity of topography and fog conditions in the valley creates different mesoclimates producing differences in texture and flavors. After whole-cluster pressed, native yeast fermentation, all the barrels underwent malolactic fermentation and continued aging on the lees. Barrels were stirred monthly, helping to build a creamy texture and develop delicious aromas. The Chardonnays were evaluated and chosen to bring flavors, texture, and tension, creating a deliciously drinkable wine that can be paired easily with food or enjoyed alone.

VINTAGE NOTES

The 2022 vintage marked another hallmark growing season in Sonoma County. Harvest was slightly earlier than previous vintages, and bud break was particularly favorable for white varieties. During May, our vineyards experienced frost damage, however, causing yields to be slightly lower than usual. As a result, our warmer estate vineyards in Alexander Valley played a larger role in the final blend, providing balanced fruit with concentrated flavors of stone fruit, tropical fruit, and citrus. Fruit from our cooler sites in the Russian River Valley and Bennett Valley enhanced the wine with floral aromas, vibrant acidity, and a crisp, refreshing finish.

WINE PROFILE

COLOR: Medium straw

AROMAS: White flowers, grilled peaches, apple, pineapple, toasted almonds, waffle cone with vanilla ice cream.

PLATE: Balanced notes of rich stone fruit and bright citrus with soft, round tannins and a touch of sweetness.

SERVING SUGGESTIONS: Serve chilled to 54°F. Pair with BBQ chicken, grilled peach salad, or wood-fire pizza.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Alexander Valley	ÉLEVAGE Aged 10 months in French oak barrels, 19% new	TA 5.8 g/L
COMPOSITION 100% Chardonnay	VINEYARD(S) 87% Alexander Mountain Estate 10% Kelli Ann Vineyard 3% Matanzas Estate Vineyard	ALCOHOL 14.2%	PH 3.59
			CASES 1,489

