



2023 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

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

A R O M A S : White flowers, grilled peaches, apple, pineapple, toasted almonds, waffle cone with vanilla ice cream.

P A L A T E : Balanced notes of rich stone fruit and bright citrus with soft, round tannins and a touch of sweetness.

S E R V I N G S U G G E S T I O N S : 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,
Sonoma County

ÉLEVAGE
Aged 10 months in French
oak barrels, 19% new

TA
5.8 g/L

COMPOSITION
100% Chardonnay

VINEYARDS
87% Alexander Mountain Estate
10% Kelli Ann Vineyard
3% Matanzas Estate Vineyard

ALCOHOL
13.8%

PH
3.59



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