



MATANZAS CREEK WINERY

2022 BENNETT 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

Grapes were harvested in early September to preserve natural acidity and fresh flavors. Once the grapes arrived at the winery, they were gently pressed, and the juice was sent to tank to settle. Two days later, the juice was moved to another tank, allowed to initiate indigenous yeast fermentation and then moved to ferment in new and neutral French oak barrels. Once alcoholic fermentation was complete, the wine went through full malolactic fermentation. After completion of malolactic fermentation, the barrels were topped and stirred monthly to develop flavors and soften the texture by stirring up the leaves on the bottom of the barrels.

VINTAGE NOTES

2022 was a challenging harvest. We had good rain in April in Bennett Valley with 1.7 inches of rain nurturing the plants. A dry summer allowed for a concentration of aromatics and phenolics during grape development. Though the growing season was shorter than average, the warm weather was challenging in warmer appellations, with a heat dome of four days over 100F in September. Still, the fruit vines produced exceptional fruit quality in cold Bennett Valley with beautiful aromatics and bold fruit flavors. We made the decision to leave robust canopies on the vines to mitigate the full impact of the phenolics that can be caused by heat. By choosing not to leaf, we protected the clusters and moderated the temperature of individual microclimates in the vineyard.

WINE PROFILE

AROMA & FLAVORS: Honeysuckle, white flowers, yellow apple, hazelnut, cream, lemon curd, flint

PALATE: Forward minerality on the palate, with mild hints of salinity. Medium body with delicate floral and Stone fruit notes intertwine with a balanced mouthfeel

SERVING SUGGESTIONS: Pair with butternut squash ravioli with brown butter, Brie and honey

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Sonoma County	ÉLEVAGE Aged 10 months in neutral French oak with medium toast	TA 6.7 g/L
COMPOSITION 100% Chardonnay	VINEYARD(S) 95% Matanzas Estate 5% Alexander Mountain Estate	ALCOHOL 13.7%	PH 3.27
			CASES 215

