



# MATANZAS CREEK WINERY

## 2023 KELLI ANN CHARDONNAY

### OUR ESTATE

Since 1977, Matanzas Creek Winery has been crafting site-expressive wines in the heart of Sonoma County. We blend artistry with storytelling by embracing a mosaic of grape clones and innovative fermentation techniques to unlock the full potential of each varietal. Our wines are not only exceptional in taste; they also capture the unique terroir of Sonoma County. All of our estate vineyards are certified by the California Sustainable Winegrowing Alliance, ensuring that every bottle of Matanzas Creek wine reflects the essence of Sonoma County and supports a more sustainable future.

### WINEMAKING

The 2023 Kelli Ann Chardonnay was harvested earlier than most vineyards in the region to preserve freshness and natural acidity. Fruit was picked into macrobins and whole-cluster pressed using a gentle cycle. After 48 hours of settling, the clear juice was transferred to French oak barrels, with only one new barrel in the mix. Fermentation occurred naturally with native yeast, and partial malolactic fermentation was conducted to maintain vibrancy while adding subtle texture. The wine matured for 14 months in barrel followed by two months in stainless steel before bottling in January 2025.

### VINTAGE NOTES

The 2023 growing season was cooler than average, beginning with a cold, wet spring and followed by a modest summer and returning rains in the fall. These conditions favored the development of floral and fresh fruit aromas. Kelli Ann Vineyard is trained on a quadrilateral trellis system with fruit positioned high off the ground at eye level, reducing heat reflection from the soil. The mature vines, with deep root systems, are well adapted to stress and heat spells, resulting in exceptional balance and complexity in the wine.

### WINE PROFILE

**AROMAS & FLAVORS:** Light fruity notes of Asian pear and green apple mingle with hints of brioche, freshly baked bread and warm apple pie. A high-toned sweet forage character evokes the feeling of a summer hayfield, while an undertone of green spice, perhaps a mix of cardamom and tarragon, adds intrigue. A perception of sweetness lingers through the finish, reminiscent of caramelized golden baked apples. The wine is not sweet by nature, yet its tempting richness on the palate creates an alluring impression.

**PALATE:** The palate is savory, with vibrant acidity and a saline, mineral-driven mouthfeel that invites a second sip. This is not your typical peachy Chardonnay, it's complex, intellectual, and refreshingly distinctive. A perfect companion for unwinding with your favorite podcast.

**SERVING SUGGESTIONS:** Serve well-chilled, ideally between 58°F and 62°F, to showcase the wine's savory complexity and flowing acidity. Ideal pairings include moules-frites, grilled oysters with a touch of Parmesan, and Ottolenghi-style roasted squash with cilantro and chile yogurt.

### TECHNICAL NOTES

**WINEMAKER**  
Marcia Torres Forno

**APPELLATION**  
Russian River Valley

**ÉLEVAGE**  
14 months in barrels, 2  
months in stainless steel

**TA**  
6.5 g/L

**COMPOSITION**  
100% Chardonnay

**CLONES**  
4

**ALCOHOL**  
13.8%

**PH**  
3.3

**CASES**  
248

