



MATANZAS CREEK WINERY

2023 TAYLOR PEAK 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

Fruit from our Taylor Peak Sauvignon Blanc vineyard was hand-harvested at night into macrobins and transported to the winery early the next morning. Whole clusters were pressed directly without crushing. The juice underwent a process called stabulation, where it was held at 45°F for five days before being clarified and racked for fermentation. Fermentation lasted approximately 20 days and was carried out using yeast specifically selected for cold-temperature Sauvignon Blanc fermentations. A portion of the wine was fermented in puncheons at 60°F, contributing a rounder texture to the final blend.

VINTAGE NOTES

The 2023 growing season was ideal for Bennett Valley. Spring was cool (perfect for Sauvignon Blanc), and our two French clones were unaffected by the September heat event.

Taylor Peak Sauvignon Blanc is composed of two French clones originating from the Loire and Cher Valleys. These clones are well-suited to cooler climates, much like the conditions found in the Taylor Peak Mountains, where cold breezes from the Petaluma Gap slow the ripening process. Compared to Knights Valley, the growing season here is longer, and these Sauvignon Blanc clones are consistently the last to arrive at the winery.

WINE PROFILE

AROMAS & FLAVORS: Floral notes are the first one greet the nose, with lemon blossoms and pear flowers. Aromas then evolved to white nectarine and Anjou pears.

PALATE: White nectarine, a hint of tangerine in the middle palate. Medium body wine with layered acidity. In the finish there is a hint of lemon merengue and confectioner's sugar.

SERVING SUGGESTIONS: Serve well-chilled, ideally between 55°F and 57°F, to highlight the wine's crisp acidity and aromatic freshness. Ideal pairings include briny Atlantic oysters, traditional Peruvian ceviche, and arugula salad topped with boquerones for a savory, coastal-inspired experience.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Sonoma County	ÉLEVAGE Aged 9 months sur lees in Concrete egg	TA 7.1 g/L
COMPOSITION 100% Sauvignon Blanc	CLONES 520 & 376	ALCOHOL 12.5%	PH 3.2
			CASES 193

