



# MATANZAS CREEK WINERY

## 2024 CHENIN 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. All the 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

To achieve a more delicate expression of this versatile variety, Matanzas Creek Winemaker Marcia Torres Forno chose to pick relatively early. This provided her signature acidity and a beautifully bright expression. Fermentation was controlled at low temperatures to preserve the vibrancy of the fruit. The wine was then split between stainless steel and neutral French oak barrels and puncheons to add weight and complexity. Marcia used a variety of yeast to emphasize the floral, citrus and tropical notes, and malolactic fermentation was suppressed to ensure a leaner palate with angular acidity and mouth-watering salinity, the perfect complement to our diverse American cuisine!

### VINTAGE NOTES

2024 vintage was a gratifying vintage. What started as a worrisome record-breaking hot summer cooled in time for picks and gave an excellent crop. Vintners are calling 2024 an exceptional California vintage. Chenin Blanc came in fresh and lively with bright acidity.

### WINEMAKER NOTES

Now we are embarking a new face of discovery into aromatic white wines. We are bringing a Chenin Blanc because it retains a beautiful acidity in warm climates and adapts to different regions and soils. We have found grapes in sand, clay and gravelly soils around California bringing to the final blend different floral notes, fruit aromas, and textures. We are excited to present our Matanzas Creek style of this noble French Chenin Blanc. Our 2024 Chenin Blanc features exotic aromas and flavors of citrus blossom, green melon, ginger, and honey. With a texture that's both supple and lifted, flavors of kiwi, green apple, and saline flow through a bright, mineral-laden finish.

### WINE PROFILE

**COLOR:** Pale straw

**AROMAS:** Citrus blossom, lemongrass, honeysuckle, pear, green apple and a delicate salinity

**PALATE:** Saline, with honeydew melon, ginger, and Thai lime with salty bright acidity

**SERVING SUGGESTIONS:** Serve chilled: 50-55°F. Pair with salads, Sushi, salmon, roast chicken or pork loin recipes

### TECHNICAL NOTES

**WINEMAKER**  
Marcia Torres Forno

**AVAs**  
71% River Junction,  
17% Mendocino County,

**ALCOHOL**  
11.9%

**RS**  
2.0 g/L

**COMPOSITION**  
100% Chenin Blanc

12% Alexander Valley

**TA**  
5.6

**CASES**  
8,400

**APPELLATION**  
California

**pH**  
3.18

