



MATANZAS CREEK WINERY

2023 HELENA BENCH SAUVIGNON BLANC

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 Sauvignon Blanc from Knights Valley was among the earliest lots harvested. Fruit was picked into macrobins early in the morning and arrived at the winery cold to preserve freshness. We pressed the fruit in whole clusters using a gentle press cycle to minimize bitterness. The juice was kept cold for five days before racking.

We selected specialty yeast strains tailored for Sauvignon Blanc that perform well at low fermentation temperatures. Primary fermentation took place in a concrete egg at cold temperatures to preserve floral and fruit aromas. Additional fermentation occurred in puncheons at warmer temperatures to enhance the wine's roundness. No malolactic fermentation was conducted, allowing the wine to retain its natural acidity.

VINTAGE NOTES

Growing conditions in Knights Valley during 2023 were excellent. The Lyre trellis system provided good light exposure, allowing us to remove only the leaves around the cluster zone. Although there was a heat event, both blocks were fermenting slowly and at low temperatures at the time, resulting in exceptional fruit quality from Helena Bench.

WINE PROFILE

AROMAS & FLAVORS: Intense yellow and white nectarine aromas escape from the glass, followed by pineapple guava and inviting notes reminiscent of lemon verbena.

PALATE: Flavors of white peach and guava shine through. The wine offers voluptuous texture with a hint of white quartz minerality, seductive acidity, and a long, elegant mouthfeel.

SERVING SUGGESTIONS: Serve well-chilled, ideally between 55°F and 57°F, to highlight the wine's vibrant acidity and expressive aromatics. Ideal pairings include baked trout, nectarine and goat cheese salad, and Italian-style stuffed zucchinis for a fresh, garden-driven culinary experience.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Knights Valley

ÉLEVAGE
9 months sur lees in
Concrete egg

TA
5.8 g/L

COMPOSITION
100% Sauvignon Blanc

CLONES
1

ALCOHOL
13.6%

PH
3.43

CASES
294

