



2022 SONOMA COUNTY PINOT NOIR

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

Unfiltered and unfinned, this 100% Pinot Noir blend combines 78% from Bennett Valley and 22% from the North Coast. The fruit was 100% destemmed and carefully sorted without crushing. All clones were then placed in open-top tanks at 45° F, undergoing cold maceration for four days to achieve the desired color before yeast was added to initiate fermentation at a controlled temperature. Maintaining controlled temperatures in jacketed tanks is crucial for Pinot Noir, which naturally tends to ferment quickly and at high temperatures. Instead of punch downs, pump-overs were performed once or twice daily to oxygenate the wine, employing a "firehouse" style technique.

WINE PROFILE

COLOR: Pale ruby

AROMAS & FLAVORS: Cherry fruit leather and cherry galette blend with the unique petrichor of the forest floor. Earthy notes of red beets and tea leaves are complemented with notes of Santa Rosa plum and cranberry. The profile is rounded out with the essence of cherry pie, cola, anise, baking spices, Thai tea, and clove.

PALATE: Cascading acidity with elegant tannins.

PAIRING SUGGESTIONS: 64° F. Pair with mushroom rigatoni, risotto, roasted winter vegetables, or pork loin.

VINTAGE NOTES

The 2022 growing season featured mild, sunny days with an early bud break in February. Although it was a temperate summer, heat spikes contributed to an early start and finish to the harvest season. Despite minimal rainfall and early frost, the overall growing conditions were relatively favorable. The result was smaller berries with concentrated flavors and excellent fruit quality.

TECHNICAL NOTES

WINEMAKER

Marcia Torres Forno

COMPOSITION

100% Pinot Noir

APPELLATION

Sonoma County

VINEYARDS

80% Jackson Park Vineyard
20% Saralee's Vineyard

ÉLEVAGE

Aged 10 months in
French oak barrels,
18% new

ALCOHOL

13.7%

TA

6.3 g/L

PH

6.5

CASES

PRODUCED

297

