



MATANZAS
CREEK WINERY

2024 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 2024 Sauvignon Blanc from Knights Valley was among the earliest harvested. Fruit was picked in macrobins early in the morning to ensure it arrived cold at the winery. Whole clusters were gently pressed to avoid bitterness, and the juice was kept cold for five days before racking. Fermentation occurred in concrete eggs at cool temperatures to preserve floral and fruit aromas, and in puncheons at warmer temperatures to enhance roundness. No malolactic fermentation was performed to maintain natural acidity.

VINTAGE NOTES

Growing conditions in Knights Valley during 2024 were excellent. The Lyre trellis system provided good light exposure, requiring only leaf removal around the cluster zone. Despite a heat event, both blocks were fermenting cold and unaffected, resulting in exceptional fruit quality for Helena Bench.

WINE PROFILE

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

PALATE: White and yellow grilled nectarine flavors with voluptuous texture from lees contact and bâtonnage, accented by 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 its vibrant acidity and expressive aromatics. Ideal pairings include baked trout, BBQ salmon, grilled nectarine and goat cheese salad, or classic French celery root remoulade.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
Knights Valley

ÉLEVAGE
9 months sur lees in
Concrete egg

T A
6.7 g/L

COMPOSITION
100% Sauvignon Blanc

CLONES
1

ALCOHOL
13.8%

P H
3.37

CASES
211

