



MATANZAS CREEK WINERY

2025 ALBARIÑO

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 variety. 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 supports a healthy future for Sonoma County.

WINEMAKING

This is the inaugural vintage for our Albariño. Grapes were hand-harvested on September 25th at 20.9° Brix, and whole cluster pressed at low pressure. The juice underwent stabulation, a French technique in which unsettled juice is held at 45°F for five days to extract a class of complex white wine aroma compounds known as terpenes. The juice was clarified and racked for fermentation with three yeast strains: one selected for mouthfeel, another for fresh citrus aromatics, and a third to highlight nectarine and apricot aromas. The fermentation lasted about 20 days at 60°F – cool enough to retain CO₂ and delicate aromas, but warm enough to keep the yeast healthy. Malolactic fermentation was suppressed to preserve the wine's natural acidity.

VINTAGE NOTES

The 2025 growing season in Monterey County was unusually cold and prolonged, with each stage of vine development promoting slow and steady maturity while retaining high natural acidity. These cool conditions along with Monterey's granitic soils are a nod to our inspiration: Galicia, Albariño's original home.

WINE PROFILE

AROMAS & FLAVORS

Jasmine, melon, apricot, key lime, mint. Shows a distinct saline note, with minerality in the length.

PALATE

Despite the early harvest and lower Brix, the palate is both texturally supple and framed by brilliant acidity.

SERVING SUGGESTIONS

Serve at 55-58°F. Pair with shellfish, sashimi, fresh prawns, ramen and anything fried and salty.

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

APPELLATION
California

ÉLEVAGE
Aged 6 months sur lees in used oak barrels (1/3 of the blend); remainder in stainless steel

TA
6.5 g/L

COMPOSITION
100% Albariño

ALCOHOL
12.4%

PH
3.55

CASES
2,400

