



MATANZAS
CREEK WINERY

2022 SONOMA COUNTY SAUVIGNON BLANC

OUR ESTATE

Since 1977, Matanzas Creek Winery has focused on creating site-expressive wines from Sonoma County. Across the years, our approach has never wavered: cultivate a range of grape clones, explore various vineyard techniques, and use a variety of fermentation vessels to carefully craft balanced wines. Today, all Matanzas Creek Winery estate vineyards are sustainably farmed and are certified under the California Sustainable Winegrowing Alliance.

WINEMAKING

In the past decade, Matanzas Creek has embarked on a quest to produce a Sauvignon Blanc that highlights the best of Sonoma County. Matanzas Creek Sonoma County Sauvignon Blanc is derived from nine different vineyards whose fruit has been individually harvested, fermented, and evaluated to create a shining example of what Sonoma County has to offer. Each vineyard expresses distinctive aromatics and textures in its fruit, from white pepper to pineapple, extending to the most perceptible aromas of pomelo, fresh passion fruit, lime, and lemon. Using a multitude of yeast strains, we are able to highlight the unique characteristics and plethora of flavors that each vineyard fosters in the final wine.

VINTAGE NOTES

The 2022 vintage marked another hallmark growing season in Sonoma County. Harvest was slightly earlier than previous vintages, and bud break was particularly favorable for Sauvignon Blanc. During May, our Knights Valley vineyard experienced frost damage, however, causing yields to be slightly lower than usual. As a result, our warmer estate vineyards in Alexander Valley and Dry Creek Valley played a larger role in the final blend, providing balanced fruit with concentrated flavors of stone fruit, guava, and nectarine. Fruit from our cooler sites enhanced the wine with floral aromas, vibrant acidity, and a crisp, refreshing finish.

WINE PROFILE

AROMAS: Honeydew melon, linden blossom, white peach, and guava.

FLAVORS: Key lime blossom, nectarine, honeysuckle, and kumquat.

PALATE: Medium-to-light mouthfeel with balanced and bright acidity.

TECHNICAL NOTES

WINEMAKER Marcia Torres Forno	APPELLATION Sonoma County	ÉLEVAGE 17% fermented in neutral French oak for 4 months	TA 6.3 g/L
COMPOSITION 97.5% Sauvignon Blanc 2.5% Semillon	CLONES 76.5% Clone 1 10% Loire and Cher Clones 376 and 530 11% Musque Clone 2.5% Semillon Clone 315	ALCOHOL 13.2%	PH 3.33
			RS 0.6 g/L