



MATANZAS CREEK WINERY

2006 MATANZAS CREEK CHARDONNAY

SONOMA VALLEY, SONOMA COUNTY

Since 1977, Matanzas Creek Winery has been focused on creating balanced, elegant wines that are regarded as Sonoma County classics. Chardonnay has long been one of our signature varietals, and the 2006 vintage is a fine example of what can be achieved when artisan winemaking techniques are applied to the marvelous bounty of Mother Nature.

Fruit for this wine was sourced primarily from Estate-owned vineyards in Carneros and Bennett Valley. Both of these areas provide a cooler growing experience for Chardonnay, which allows the grapes to ripen slowly and develop a higher acid profile. From its ancient volcanic past, Bennett Valley soil is predominately basalt, which imparts mineral and smoke characteristics.

On appearance, this Chardonnay is the color of golden straw. The first nose delivers notes of vanilla and lemon zest. After a swirl, the deeper notes of honey, pear and quince become evident. On the palate, delicate flavors of lemon crème, white peach and pear progress into honeysuckle and butterscotch. For a small portion of the blend, Winemaker François Cordesse used fruit that experienced some botrytis, or “noble rot”, prized in France. One hundred percent of the blend went through malolactic fermentation, but careful vivification preserved freshness and prevented any heavy characteristics from developing.

FINISHED WINE

100% CHARDONNAY

62% BENNETT VALLEY 32% CARNEROS 6% ALEXANDER VALLEY

14.3% ALCOHOL .3 TA 1.9 PH

8 MONTHS BARREL AGED IN 1/3 NEW,
1/3 ONE-YEAR OLD, 1/3 TWO-YEAR OLD FRENCH OAK