



# MATANZAS CREEK WINERY

## 2021 BENNETT VALLEY CHARDONNAY

### 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

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

2021 has been marked as one of Sonoma County's most exceptional vintages. A dry growing season allowed for a concentration of aromatics and phenolics to transpire during grape development. Though the harvesting season was shorter than average, there was a greater complexity and flavor development that was derived from the hot season. Matanzas Creek Winery made the choice to leave leaves on the vine to mitigate the full impact of the phenolics caused by heat. By choosing to not leaf we were able to mitigate the temperature of individual microclimates in the vineyards. As potentially one of the greatest vintages in Northern California we raise a glass to this harvest.

### WINE PROFILE

**COLOR:** Pale ruby

**AROMA & 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.

**SERVING SUGGESTIONS:** Pair with roasted chicken, scallops, seabass with citrus sauce, crab salad.

### TECHNICAL NOTES

**WINEMAKER**  
Marcia Torres Forno

**APPELLATION**  
Sonoma County

**ÉLEVAGE**  
Aged 10 months in  
neutral French oak with  
medium toast

**TA**  
6.1 g/L

**COMPOSITION**  
100% Chardonnay

**VINEYARD(S)**  
100% Matanzas Estate

**ALCOHOL**  
13.7%

**PH**  
3.48

**CASES**  
207

