



# MATANZAS CREEK WINERY

## 2023 CHENIN BLANC

### 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

To achieve a more delicate expression of this versatile varietal, Marcia chose to pick relatively early as compared to other California Chenin producers. This provided her signature acidity and a beautifully bright expression. Fermentation was controlled at low temperatures to preserve the vibrancy of the fruit. The wine was then split between stainless steel and neutral French oak barrels and puncheons to add complexity. We used a variety of yeast to emphasize the floral, citrus and tropical notes, and malo-lactic fermentation was suppressed to ensure a leaner palate with angular acidity and mouth-watering salinity, the perfect compliment to our diverse California cuisine!

### VINTAGE NOTES

2023 was a cooler year in California, marked by a cold, wet spring, a mild summer, and early fall rains. To ensure our grapes ripened perfectly, we thinned out the canopy leaves to boost air flow and sun exposure. This careful management let the grapes ripen slowly, enhancing their complexity, flavor depth, and acidity. Despite the cooler weather, 2023 will stand out for producing exceptionally balanced, acidity-forward wines.

### WINE PROFILE

**COLOR:** Pale straw

**AROMAS:** White flowers, lemongrass, melon, pear, mango and a delicate salinity

**PALATE:** Saline, with pepino melon, prickly pear and green banana with salty bright acidity

**SERVING SUGGESTIONS:** Serve chilled: 50-55°F. Pair with salads, root vegetables, fennel or ginger dishes or your favorite seafood, chicken or pork recipes

### TECHNICAL NOTES

<b>WINEMAKER</b> Marcia Torres Forno	<b>APPELLATION</b> California	<b>ÉLEVAGE</b> Aged 10 months in 51% neutral French oak & 49% stainless steel	<b>CASES</b> 3,800
<b>COMPOSITION</b> 100% Chenin Blanc	<b>VINEYARD(S)</b> 61% River Junction, 34% Alexander Valley, 5% Mendocino	<b>ALCOHOL</b> 11.9%	

