



MATANZAS CREEK WINERY

2024 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 variety, Matanzas Creek Winemaker Marcia Torres Forno chose to pick relatively early. 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 weight and complexity. Marcia used a variety of yeast to emphasize the floral, citrus and tropical notes, and malolactic fermentation was suppressed to ensure a leaner palate with angular acidity and mouth-watering salinity, the perfect complement to our diverse American cuisine!

VINTAGE NOTES

2024 vintage was a gratifying vintage. What started as a worrisome record-breaking hot summer cooled in time for picks and gave an excellent crop. Vintners are calling 2024 an exceptional California vintage. Chenin Blanc came in fresh and lively with bright acidity.

WINE PROFILE

COLOR: Pale straw

AROMAS: Citrus blossom, lemongrass, honey, pear, green apple and a delicate salinity

PALATE: Saline, with honeydew melon, ginger, and Thai lime with salty bright acidity

SERVING SUGGESTIONS: Serve chilled: 50-55°F. Pair with salads, Sushi, salmon, roast chicken or pork loin recipes

TECHNICAL NOTES

WINEMAKER
Marcia Torres Forno

AVAs
71% River Junction,
17% Mendocino County,

ALCOHOL
11.9%

RS
0.2

COMPOSITION
100% Chenin Blanc

12% Alexander Valley

TA
5.6

CASES
8,400

APPELLATION
California

pH
3.18

