

2015

See it. **Savor it.** Discover it.

SAUVIGNON BLANC SONOMA COUNTY



OUR ESTATE

Matanzas Creek has been dedicated to a genuine expression of Sonoma County Sauvignon Blanc since 1977. As is true of all the world's noble grape varieties, our Sauvignon Blanc expertise is a direct result of extensive observation and work in the vineyard and cellar.

WINEMAKING

Primarily fermented for 2-3 weeks in stainless steel tanks at low temperature. Then, 20% was fermented in neutral oak barrels. Select Sauvignon Blanc yeast was used, transforming aromatic precursors into intense aromas of grapefruit and fresh passion fruit.

WINE PROFILE

Aromas of grapefruit, white nectarine, dry lemon thyme, honeycrisp apples and a hint of lemon zest. A crisp, textural mouthfeel with bright acidity. The addition of Sémillon gives a smooth texture, with a nice lingering finish. There is a slight flint element that comes along with stone fruit and dry herb.

VINTAGE NOTES

Our 2015 Sonoma County Sauvignon Blanc is made from 38+ different blocks, each individually harvested, fermented, evaluated and cared for before blending. Each block expresses different aromatics and textures. Winemaker Marcia Torres-Forno used seven unique yeasts to elevate the natural flavors of the blocks that were selected. Similar to the previous year, the growing season in 2015 was warm and required an extra effort from the vineyard crew to diligently and carefully manage the canopy; this allowed for perfect exposure for the grapes. Coastal morning fog was especially helpful in balancing the natural acidity.

STATISTICS

COMPOSITION: **93% Sauvignon Blanc**
 80% Clone 1
 15% Clone Musque
 5% Other Clones
7% Sémillon Clone 315

APPELLATION: Sonoma County

AGING: 80% Stainless Steel Tanks;
 20% French/American barrels

ALCOHOL: 13.8%

pH: 3.38

TA: 6.2 g/L

RS: 0.7 g/L



Grapefruit



Dry Lemon Thyme



Honeycrisp Apple



White Nectarine

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