



**2011 CHARDONNAY
CARNEROS
SANGIACOMO VINEYARD**

After many years of experience producing Chardonnay for other wineries, this is Greg's third vintage under the Gregory Graham label.

VINEYARD

Our Chardonnay comes from the Sangiacomo Family Vineyards just south of the town of Sonoma in the Carneros area, which provides ideal soils and climate for Chardonnay. The Sangiacomos have been farming for three generations, providing quality grapes to numerous wineries since the late 1960s. The fruit was selected from older established blocks of Home and Green Acres.

WINEMAKING

Each block was separately hand-harvested, whole cluster-pressed, and then fermented in 1/3 new barrels, 1/3 one-year barrels, and 1/3 older barrels. After primary fermentation, the wine was inoculated for a second, malolactic fermentation and aged on its lees for nearly nine months. The individual wines were blended shortly before bottling.

We use a Stelvin screw cap closure which we believe is the best way to finish any white or delicate wine. We do not want the freshness of this wine to be hindered or compromised by a cork. The cap also allows us to bottle the wine using less sulfites because of lower oxygen transfer into the wine, which will enhance the fruit character and increase bottle aging capability.

TASTING NOTES

This was a cool vintage which produced a wonderfully balanced Chardonnay with great potential for aging. The fruit aromas of peach and fresh baked apple pie and are enhanced with a hint of toasted oak, thyme and caramel. The wine is very full-bodied, with flavors of ripe peach and tropical fruits, and has a long lively finish. The oak is very well integrated, adding light toast to the aroma and accentuating the wine's richness with flavors of creamy vanilla and toffee. The wine can be enjoyed on its own or with anything that calls for rich, full bodied *vin blanc*.

**Harvest: October 10, 2011
Harvest Brix Average: 22.5
Harvest Acid: 7.2 g/l
Harvest pH: 3.25**

**Bottling: August 13, 2012
Alcohol: 14.2%
Residual Sugar: 0.30%
Bottling pH: 3.39
Production: 598 cases
Retail Price: \$28**

