



**2014 CHARDONNAY
CARNEROS
SANGIACOMO VINEYARD**

VINEYARD

Our Carneros 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 three older established blocks of Home, Catarina 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.

TASTING NOTES

This was a wonderful vintage which produced an incredible Chardonnay with great potential for aging. The fruit aromas of peach and pear are enhanced with hints of toasted oak, thyme and caramel. The wine is very full-bodied, with flavors of ripe peach and tropical fruits, with a rich, thick 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. This Chardonnay can be enjoyed on its own or with anything that calls for rich, full-bodied *vin blanc*.

Harvest: Sept. 27, Oct. 9 and 10, 2014
Harvest Brix Average: 24.2
Harvest Acid: 6.2 g/l
Harvest pH: 3.43

Bottling: August 15, 2015
Alcohol: 14.4%
Residual Sugar: 0.3%
Bottling pH: 3.55
Production: 1460 cases
Retail Price: \$30

