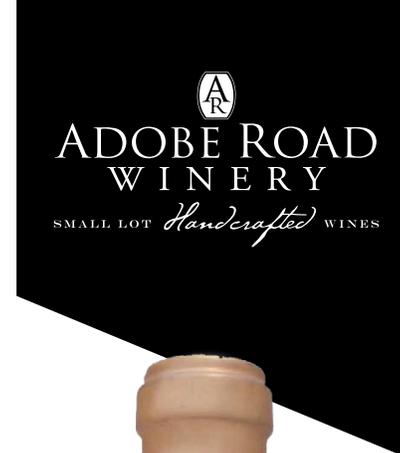


2016

CHARDONNAY

CARNEROS

SANGIACOMO VINEYARDS - SOUTH SONOMA BLOCK



TASTING NOTES

"The 2016 Chardonnay Sangiacomo Vineyard reveals delicate scents of fresh grapefruit, white peaches and apples with a waft of baker's yeast. Medium to full-bodied, the palate is laced with elegant stone fruit and savory toast and almond flavors, with a creamy texture and lively acid frame, finishing long. Quite closed at this youthful stage, I've been conservative with my judgement, but expect this will offer even more with another year or two in bottle. Drink Now to 2020." 90+ points, Robert Parker

WINEMAKER'S NOTES

Grapes were hand harvested and transported to the winery at the coldest point in the night before sunrise. Loaded whole cluster into the press, juice was gently extracted and transferred to new, used, and stainless steel barrels, and three different yeast strains were used to increase complexity and mouthfeel. At the end of primary fermentation, malolactic was initiated and stopped early on a barrel-by-barrel tasting basis to preserve the balance of fresh acidity with round mouthfeel. The wine was aged on fine lees and stirred to promote creamy mouthfeel and texture.

The South Sonoma Chardonnay is a joy to make each year. It may look like a scrappy little organic vineyard but always surprises with its richness and intensity of detail. I especially appreciate the nuances of clove and spice married with fully ripe pear – This is truly the signature of the vineyard!

THE VINTAGE

2016 was a fairly predictable, evenly ripening year. In Carneros, the Chardonnay was afforded more hang time due to favorable and predictable weather. With the smaller canopy that is set up by this organic vineyard, the pleasant weather conditions let ripening occur without sunburn.

INFO

VARIETAL COMPOSITION

100% Chardonnay

APPELLATION

Carneros

VINEYARD(S)

Sangiacomo Vineyard, South Sonoma Block

BARREL COMPOSITION

60 percent new French oak; 20 percent stainless steel; 60 percent used French oak

BARREL AGING

10 months
30 percent malolactic fermentation

ALCOHOL

14.8%

WINEMAKER

Garrett Martin

CASES

210

ACCOLADES

90+ points, Robert Parker

