

BARNETT VINEYARDS

Spring Mountain District

N A P A V A L L E Y

Chardonnay **Sangiaco Vineyard** **Carneros** **2015**

Harvest Date:	September 21 st , 23 rd , 25 th
Grape Source:	Sangiaco Vineyards of Sonoma-Carneros (Blocks: 38% South Sonoma, 34% Vella, 28% Catarina)
Fermentation:	100% Barrel Fermented, 28% Malolactic
Aging:	Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used
Alcohol:	14.7%
Total Production:	56 Barrels
Release Date:	September 2015
Winemaker:	David Tate

Vineyard Notes: In 2015 we had record heat in much of California that eclipsed the previous three histrionically hot years. In these hot years we are thankful for the fog that gets pulled in along the coast and into San Pablo Bay. The Sangiaco Vineyards are only a few miles away from the bays water edge allowing them to remain cool in the foggy mornings. The warm afternoons then slowly ripen the grapes without a rush in sugar, allowing a longer period of flavor development. This is what leads to the powerful palate and big aromatics in this beautiful wine.

Winemaking Notes: The grapes were harvested in the dark early morning under the bright tractor lights. These night picks allow the cool fog to keep the grapes fresh prior to their delivery to the winery. The grapes were whole bunch pressed and kept overnight in a cool tank, where the next morning the juice is inoculated, stirred up, and then moved to barrel (20% new) for the primary fermentation. Every barrel is allowed to go through malo-lactic fermentation naturally. Each barrel is then monitored for flavor profile changes, and each barrels malo-lactic fermentation is halted at the perfect point, which lead to 28% malic to lactic conversion this year.

Tasting Notes: The 2015 Sangiaco is beautiful shade of light gold. The aromatics jump from the glass. Peach blossom and fresh pear are followed by honeycomb and rosewater. There are also many tropical notes, primarily passionfruit and kiwi. The palate is rich and lush without being oily. More tropical fruit abounds, which is complimented by soapstone minerality. The stone fruit elements linger on the finish. This pretty wine will age wonderfully over the next 4-5 years.