

## Chardonnay Sangiacomo Vineyard Carneros 2016

Harvest Date:	September 22 <sup>nd</sup> , 26 <sup>th</sup> , 30 <sup>th</sup>
Grape Source:	Sangiacomo Vineyards of Sonoma-Carneros (Blocks: 37% South Sonoma, 36% Vella, 27% Catarina)
Fermentation:	100% Barrel Fermented, 36% Malolactic
Aging:	Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used
Alcohol:	14.2%
<b>Total Production</b> :	49 Barrels
Release Date:	September 2017
Winemaker:	David Tate

**Vineyard Notes:** After a wave of year after year record breaking vintages for heat, we were back to average temperatures with the 2016 vintage. That being said, in Carneros we are thankful for the fog that gets pulled in along the coast and into San Pablo Bay. The Sangiacomo 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 36% malic to lactic conversion this year.

**Tasting Notes**: The aromatics of the 2016 Sangiacomo Chardonnay jump from the glass as its poured. This is a lighter more complex Chardonnay than last year. More spring rain and citrus surround the fruit aromatics of pears and peaches. Underpinning elements of white pepper, soapstone and honeysuckle are also present. The palate is round and plush with great acidity balancing the viscosity. A shift to tropical fruit is evident on the palate, more mango and papaya. This elegant wine will age beautifully over the next 5-6 years.