

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**Chardonnay**  
**Sangiaco Vineyard**  
**Carneros**  
**2017**

<b>Harvest Date:</b>	September 18 <sup>th</sup> , and 29 <sup>th</sup>
<b>Grape Source:</b>	Sangiaco Vineyards of Sonoma-Carneros (Blocks: 35% South Sonoma, 35% Vella, 30% Catarina)
<b>Fermentation:</b>	100% Barrel Fermented, 31% Malolactic
<b>Aging:</b>	Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used
<b>Alcohol:</b>	14.2%
<b>Total Production:</b>	52 Barrels
<b>Release Date:</b>	September 2018
<b>Winemaker:</b>	David Tate

**Vineyard Notes:** The 2017 vintage presented many challenges in the vineyard. The rainfall was sufficient in winter, and bud break as well as flowering were all on time. However the heat during summer was extreme. However when it is hot inland cool fog is pulled off of the San Pablo Bay into the vineyards of the Carneros valley cooling them off. The heat of the afternoons pushing ripeness forward. This slower ripening allows for a longer period of flavor development without too much sugar pushing through.

**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 31% malic to lactic conversion this year.

**Tasting Notes:** The lively gold color of the 2017 Sangiaco Chardonnay is matched by the lively aromatics. High levels of white peach, honeycomb and lavender jump from the glass. Light levels of soapstone and juniper are also apparent. There is a wonderful richness to the palate where more pear, vanillin and honeysuckle flavors push through. The excess malic acid balances out the viscosity. There is a wonderful long lavender finish. This elegant wine will age beautifully over the next 5-6 years (2023-2024).