

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Chardonnay
Sangiaco Vineyard
Carneros
2023

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| Harvest Date: | October 18 th , 20 th and November 1 st |
| Grape Source: | Sangiaco Vineyards of Sonoma-Carneros (Blocks: 36.5% Novillero, 36% Catarina, 27.5% Green Acres) |
| Fermentation: | 100% Barrel Fermented |
| Aging: | Aged 'Sur Lee' for 10 months in French Oak 18% new and 82% used |
| Alcohol: | 14.6% |
| Total Production: | 59 Barrels |
| Release Date: | January 2025 |
| Winemaker: | David Tate |

Vineyard Notes:

The 2023 growing season started off with a gift, a lot of rain. This broke a four-year drought and started the vines off in the right direction. All together it was a very cool year, from January to July. The cool weather delayed both budbreak and flowering August warmed up some and fortunately we also had a warmer than normal September. Even so, it was the latest we have ever picked our Chardonnay, particularly the Catarina block which hung on the vine until November. Due to the cool weather, there was slower sugar accumulation. This longer hang time allowed the fruit to develop much more complex flavors.

Winemaking Notes: The grapes were hand 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. Due to the complex flavors of the 2023 vintage we used less new oak (18% new French). 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.

Tasting Notes: The 2023 Sangiaco Chardonnay has a beautiful light gold hue. The aromatics are very lifted. There is immediate fresh pear, caramel and honeycomb followed by guava and white pepper. Light floral elements of jasmine and honeysuckle are also apparent. The mid palate is medium in weight with more stone fruit and floral flavors. The acidity is lively and fresh balancing out the weight of the wine. There is a beautiful long honeysuckle finish. This is a wonderfully accessible wine in its youth but the lively acidity will allow this wine to age nicely over the next 7-8 years (2031-2032).