

BARNETT VINEYARDS
Spring Mountain District
NAPA VALLEY

Chardonnay
Sangiacomo Vineyard
Carneros
2024

Harvest Date:	September 23 rd , 30 th , October 7 th
Grape Source:	Sangiacomo Vineyards of Sonoma-Carneros (Blocks: 35.1% Novillero, 32.8% Catarina, 32.1% Green Acres)
Fermentation:	100% Barrel Fermented, 20.2% Malo-lactic
Aging:	Aged 'Sur Lee' for 10 months in French Oak 22% new and 78% used
Alcohol:	14.6%
Total Production:	48 Barrels
Release Date:	January 2026
Winemaker:	David Tate

Vineyard Notes:

Following the coldest growing season that we have ever had, 2023, we entered our warmest on record in 2024. It was a warm spring and summer, however in the last part of September and beginning of October there was over a week exceeding 100°F. The Sangiacomo vineyard sits in Carneros near the San Pablo Bay and the warm interior weather pulls fog into the area. This offers a layer of protection from the heat. The fog lasts until late morning leading to warm afternoons slowly ripening the grapes to perfect physiological ripeness.

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. We returned to using our standard 20% new oak. 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. This year we 20.2% malo-lactic.

Tasting Notes:

The 2024 Sangiacomo Chardonnay has a brilliant light gold core. Aromatics of pear and apricot are first apparent followed by tropical fruits. Mainly passion fruit and guava. There are underpinning jasmine and white pepper. Nicely viscous as always flavors of stone fruit with hints of rosewater and soapstone prevail on the palate. The acidity is fresh due to the limited malo-lactic this year. A wonderful expressive wine in its youth, this wine will age nicely over the next 5-6 years (2030-2031).