



WINE STATISTICS

VINEYARDS:	30% Schug Estate; 23% Ricci; 13% Wildcat Mountain; 10% Cornerstones; 9% Sangiacomo Tallgrass; 6% Iund; 5% Wood Valley; 4% Leveroni
APPELLATION:	91% Carneros; 9% Sonoma Valley
HARVEST DATES:	September 4 th through October 7 th , 2013
SUGAR AT HARVEST:	24.3 degrees Brix average
FERMENTATION:	100% barrel fermented
AGING / COOPERAGE:	Aged "sur-lie" for 8 months in 17% new medium toast French "Allier" oak barrels
ALCOHOL:	14.1% by volume
ACIDITY:	TA = 0.70 g/100ml; pH = 3.44
PRODUCTION:	4,447 cases (12 x 750ml); 432 cases (12 x 375ml); 25 cases (6 x 1.5L)
RELEASE DATE:	October 1 st , 2014
WINERY RETAIL:	\$30 per 750ml bottle

WINEMAKER'S NOTES

This classic Carneros Chardonnay was grown on our own cool-climate Estate vineyard, as well as the Ricci, Cornerstone, Wildcat, Sangiacomo, Leveroni and Iund Vineyards. It was barrel fermented and aged on the lees ("sur-lie") in small French oak barrels, with minimal new oak introduced. Malo-lactic fermentation was not induced, allowing the wine to retain its natural acidity and varietal focus. The result is a wine that is both rich and powerful, while refreshing and elegant on the finish. It has a ripe, spicy tropical bouquet with flavors that suggest citrus, pear and spiced apples. Well-balanced acidity gives it a crisp, clean finish, making it an excellent wine with food. Try it with cream soups, rich seafood, fowl, veal and pasta dishes.