



### **WINE STATISTICS**

<b>VINEYARDS:</b>	58% Stage Gulch; 17% Smith; 16% Ricci; 9% Schug Estate
<b>APPELLATION:</b>	Sonoma Coast
<b>HARVEST DATES:</b>	September 19 <sup>th</sup> through October 20 <sup>th</sup> , 2011
<b>SUGAR AT HARVEST:</b>	22.4 degrees Brix average
<b>FERMENTATION:</b>	17% neutral oak cask fermented; 83% cold-fermented in stainless steel tanks
<b>AGING / COOPERAGE:</b>	17% aged "sur-lie" for 5 months in 300 to 600 gallon neutral oak casks
<b>ALCOHOL:</b>	13.5% by volume
<b>ACIDITY:</b>	TA = 0.66 g/100ml; pH = 3.58
<b>PRODUCTION:</b>	6,958 cases (12 x 750ml)
<b>RELEASE DATE:</b>	April 1 <sup>st</sup> , 2013
<b>WINERY RETAIL:</b>	\$24 per 750ml bottle, upon release

### **WINEMAKER'S NOTES**

*We crafted this Chardonnay from select vineyards located in the Sonoma Coast appellation, including the microclimates of western Carneros, southern Sonoma Valley and the Petaluma Gap. Produced in a lively, crisp style that emphasizes varietal character without the use of new oak, it has a spicy citrus bouquet that leads to juicy flavors of white peach and nectarine, followed by a sleek, juicy finish. Try it as an elegant aperitif paired with hors d'oeuvres, or with lighter dishes such as soups, salads, seafood and pasta dishes.*