



### **WINE STATISTICS**

<b>VINEYARDS:</b>	37% Stage Gulch; 32% Schug Estate; 19% Smith; 4% Ricci; 8% other Sonoma Coast
<b>APPELLATION:</b>	Sonoma Coast
<b>HARVEST DATES:</b>	August 27 <sup>th</sup> through September 21 <sup>st</sup> , 2015
<b>SUGAR AT HARVEST:</b>	23.5 degrees Brix average
<b>FERMENTATION:</b>	14% neutral oak cask fermented; 76% cold-fermented in stainless steel tanks; 10% new French oak (fermentation only)
<b>AGING / COOPERAGE:</b>	14% aged "sur-lie" for 5 months in 132 gallon neutral oak puncheons
<b>ALCOHOL:</b>	13.9% by volume
<b>ACIDITY:</b>	TA = 0.63 g/100ml; pH = 3.45
<b>PRODUCTION:</b>	5,794 cases (12 x 750ml)
<b>RELEASE DATE:</b>	April 1 <sup>st</sup> , 2017
<b>WINERY RETAIL:</b>	\$25 per 750ml bottle

### **WINEMAKER'S NOTES**

*Our Sonoma Coast Chardonnay is produced with the minimal use of new oak, to allow the bright varietal character to shine through. It was harvested from select vineyards located in the Sonoma Coast appellation, including the cooler microclimates of western Carneros, southern Sonoma Valley and the Petaluma Gap. It has a spicy apple aroma with hints of nutmeg and cream. Silky textured, it has delicate flavors of fresh fennel, pear and ripe apple. Try it paired with aged cheeses such as Gouda or Manchego, or with delicate seafood dishes, soups and pastas.*