



WINE STATISTICS

VINEYARDS:	48% Stage Gulch; 20% Smith; 17% Schug Estate; 15% Ricci
APPELLATION:	Sonoma Coast
HARVEST DATES:	August 25 th through September 27 th , 2016
SUGAR AT HARVEST:	23.8 degrees Brix average
FERMENTATION:	Cold-fermented in stainless steel tanks
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.62 g/100ml; pH = 3.68
PRODUCTION:	5,712 cases (12 x 750ml)
RELEASE DATE:	November 1 st , 2017
WINERY RETAIL:	\$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.