



WINE STATISTICS

VINEYARDS:	49% Schug Estate; 23% Ricci; 14% Wildcat Mountain; 8% Leveroni; 4% Wood Valley; 2% Iund
APPELLATION:	88% Carneros; 12% Sonoma Valley
HARVEST DATES:	August 25 th through September 15 th , 2015
SUGAR AT HARVEST:	24.5 degrees Brix average
FERMENTATION:	100% barrel fermented
AGING / COOPERAGE:	Aged "sur-lie" for 8 months in 20% new medium toast French "Allier" oak barrels
ALCOHOL:	14.2% by volume
ACIDITY:	TA = 0.69 g/100ml; pH = 3.36
PRODUCTION:	3,613 cases (12 x 750ml); 391 cases (12 x 375ml); 5 cases (6 x 1.5L)
RELEASE DATE:	April 1st, 2017
WINERY RETAIL:	\$30 per 750ml bottle

WINEMAKER'S NOTES

This classic Carneros Chardonnay was grown primarily on the Schug Estate vineyard, with additional barrels from our grower-partners Ricci, Wildcat, Leveroni, Wood Valley and Iund Vineyards. It was 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.