



MACROSTIE

2013 Sangiacomo Vineyard Chardonnay

94 Points – “Ho hum, just **another stunning MacRostie Chardonnay** from the Sangiacomo family's iconic Carneros vineyard. So true, but also so exceptional given the consistency of this magnificent vineyard near the town of Sonoma. The cool breezes off the San Pablo Bay help the Chardonnay grapes retain acidity and freshness, which is evident in this latest vintage. This one shows nuances of lemon crème and spice, with mouth-watering acidity and a long, lingering finish.”

– Robert Whitley, June 2015, *Wine Review Online*

93 Points – “The 2013 'Sangiacomo' Chardonnay is a stunning new release from MacRostie. The Sangiacomo family are third generation wine growers that farm from 1600 total acres in the Sonoma, Petaluma Gap and Sonoma Coast region. The wine starts with generous aromas reminiscent of Meyer lemon oil, orange blossom, and unripe pear. There are bright flavors of poached pear, Meyer lemon, creme brûlée, pineapple upside down cake and a long vanilla cream finish. This is **a gorgeous Chardonnay** that will cellar beautifully. (Best 2016-2024)”

– Dr. Owen Bargreen, May 2016, *International Wine Report*

92 Points – “Here is a glass of dry apple pie that will please a big crowd and bring along some self-described fans of the variety to a deeper place – in other words, it's not just about the pie. Bright lemon crème and soft oak spice compliment the apple character very well, and everything joins together in the long finish.”

– Rich Cook, July 2015, *Wine Review Online*

“Best of Year 2015” – 91 Points: Excellent; Highly recommended

“From two blocks of the vineyard, this light, crisp, medium-weighted wine stays refreshing on the palate and remains complex in acidity. Nutmeg dances throughout its soft layers, while the finish burnishes in rich vanilla brioche.”

– Virginie Boone, November 2015, *Wine Enthusiast*

91 Points: Outstanding – “Steve MacRostie has been making highly praised Chardonnays since 1974. Steve has worked with grapes from this vineyard since his first vintage at MacRostie in 1987. Moderately light golden yellow color in the glass. Aromas of grilled lemon, brioche and caramel lead to a deliciously rich core of fresh citrus fruits including lemon and grapefruit. Very round with sound acidity, and inviting extract on the finish which has the slightest bit of warmth.”

– Rusty Gaffney, July 2015, *PinotFile*





“Top 100 Wines”

“Sonoma can grow just about any wine grape – and does. With its incomparable range of wine types and styles, there’s no reason to look elsewhere for a great bottle. Here are our favorites from 2015, each one Sonoma-grown.”

“We worked very hard to come up with 100 bottles that we stand behind for quality, price range and availability that will please most palates. Sure, tasting wine is fun and convivial, but evaluating wine to be recommended to *Sonoma* magazine readers is serious stuff.”

2013 MacRostie Sangiacomo Vineyard Chardonnay

“Winemaker Steve MacRostie has worked with Sangiacomo grapes since 1987 and can be counted on to produce elegant, nuanced Chardonnays from there. The lush, juicy 2013 has notes of Meyer lemon, green apple, baked bread and oak spice, with a slightly creamy texture and bright acidity.”

– Linda Murphy, November/December 2015, *Sonoma Magazine*

90 Points: Outstanding – “Smooth, lush and toasty with creamy texture and rich tropical fruit; ripe, polished and balanced with a long, dense finish.”

– Anthony Dias Blue, June 2015, *The Tasting Panel*

Superb New Releases – “Steve MacRostie has been working with grapes from this vineyard since 1987. He says the depth of his relationship with the Sangiacomo family (third generation now), is reflected in the quality of this offering. Approachable and alluring, this wine displays excellent fruit flavors with subtle and spicy notes.”

– Denman Moody, September 2015, *Houston Lifestyles & Homes*

90 Points – “Rich but at the same time balanced, with a taut backbone of acidity to prevent it from ever seeming fat or flabby, this is an impressive California Chardonnay. It’s made in a traditional style, meaning that it shows plenty of spicy oak from barrel fermentation and aging. But the wood never overpowers the taste of fruit, and the final impression is of a rich and above all else harmonious wine.”

– Paul Lukacs, June 2015, *Wine Review Online*

“The fruit was all sourced at one of the most famous chardonnay vineyards in Sonoma County. Hints of smoke emerge from the nose along with copious amounts of golden delicious apple. Anjou pear, continued apple notes, apricot and spice are all present on the remarkably sumptuous palate. Bits of caramel, vanilla, crème fraiche, and more emerge on the long and lusty finish. Good luck putting this down once you start drinking it.”

– Gabe Sasso, November 2015, *The Daily Meal*