



2013 Chardonnay Sangiaco Vineyard

ORIGIN: The grapes for this Chardonnay came exclusively from two different blocks of the Sangiaco vineyard- equal parts from portions called Green Acres and Rich Kiser, -each adding a distinct flavor profile. The Sangiaco family has been growing grapes in and around the town of Sonoma for three generations. Their fruit is highly prized, with consistent quality and flavor profiles.

VINEYARD NOTES: The 2013 vintage was a classic Sonoma County year. Moderate temperatures and weather conditions without rain or frost developed the fruit slowly and evenly. The Sangiaco Family maintains a good balance of fruit and leaf canopy on the vines which results in a healthy and robust crop. The grapes destined for the Sangiaco chardonnay blend were harvested by hand on two separate days, October 7th and October 14th of 2013. Both blocks came in with a sugar level of 24.5 brix with well-developed ripe flavors that were perfect for this chardonnay.

WINEMAKING NOTES: The grapes harvested went direct to press as whole clusters in order to maximize quality, and were gently pressed. This provides a distinct mouth feel texture. After settling, the juice was racked into French oak barrels for fermentation. This wine spent its entire life in barrel where it completed primary and secondary malo-lactic fermentations and then aged on the lees for ten months. In order to increase richness and body, it was occasionally stirred. When the blend was assembled, twelve barrels were chosen, two of which had never seen wine before and the rest were used for previous vintages of wine. This provides a balance from the oak of both, rich flavors and subtle tannin --the signature MacRostie chardonnay style of oak nuance. The Sangiaco blend was assembled after 10 months of oak aging, just prior to bottling, which took place on August 6th, 2014.

TASTING NOTES: The wine is straw gold in color and smells of pie crust and baked apples. There is a powerful juicy lemon palate that balances salivating acidity and rich fruit flavors. The oak is nuanced and gentle- coming mainly from Francois Freres and Radoux cooperages- and leaves a long persistent mid-palate and finish. A perfume of gardenia lingers with each sip of this wine. Enjoy with a meal of citrus salad and seafood or a snack of light cheeses and dried apricots.

This vintage produced 12 barrels, 291 (750 ml) cases



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