



2015 Chardonnay Sangiaco Vineyard



ORIGIN: The grapes for this Chardonnay came exclusively from three different blocks of the famed Sangiaco Vineyard, with the majority of the fruit coming from the Kiser Ranch and Rich Kiser Ranches. A small portion came from Roberts Road, which is more exposed to the winds from the Petaluma Gap. For three generations, the Sangiaco family has been growing grapes in and around the town of Sonoma. Recognized as master winegrowers, their fruit is highly prized for its consistent quality and delicious flavor profiles.

VINEYARD NOTES: The 2015 vintage started with an early budbreak that accelerated the vintage. We had heat accumulation that added up quickly, which led to an earlier pick compared to most vintages. All three of the ranches were picked before September 20th, 2015. Despite the early picking date, the fruit maintained high acid levels, which is true to our traditional style for this wine.

WINEMAKING NOTES: In order to maximize quality, the harvested grapes went directly to press as whole clusters, and were gently pressed. This provides a distinct mouthfeel texture. After settling, the Kiser Ranch juice, which represents 80% of the blend, was racked to a stainless steel tank for a cool, tank fermentation—an approach that puts the emphasis on fruit aromas. To provide richness and aromatic complexity to the final wine, the remaining juice was racked to French oak barrels for fermentation.

TASTING NOTES: This wine displays alluring lemon-citrus aromas, with hints of melon rind and peach adding enticing complexity and nuance. In keeping with our bright, balanced style, the wine is pure and crisp on the palate, with freshly sliced Fuji apple notes that fill out the supple mid-palate.

This vintage produced 20 barrels, 500 (750 ml) cases

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