



2016 Chardonnay Sangiaco Vinyard



ORIGIN: The grapes for this Chardonnay came exclusively from four different blocks of the famed Sangiaco Vinyard, with the majority of the fruit coming from Catarina, Home Ranch and Rich Kiser. 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. We have been proud to work with the Sangiaco Vinyard since our very first vintage

VINEYARD NOTES: The 2016 vintage had moderate temperatures and consistent weather. The fruit from these ranches was picked on different dates between September 5th and October 3rd, 2016.

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 juice was racked to French oak barrels for fermentation, with 22% new French oak and 17% one-year old. The wine was aged for 10 months before being bottled on August 15th, 2017.

TASTING NOTES: Vibrant and exotic, this wine begins with enticing aromas of anise, Asian pear and hints of flowers and French oak. The signature of Sangiaco Chardonnay, a vivid lemon citrus backbone, dominates the flavors, combining with exotic spices on the palate. The finish is soft and supple with fine tannins that frame the bright fruit.

This vintage produced 18 barrels, 405 (750 ml) cases