

## Chardonnay Sangiacomo Vineyard Carneros 2018

Harvest Date:	September 28th, October 4th, 15th, and 19th
Grape Source:	Sangiacomo Vineyards of Sonoma-Carneros (Blocks: 30% South Sonoma, 30% Novillero, 22% Catarina, 18% Vella)
Fermentation:	100% Barrel Fermented, 34% Malolactic
Aging:	Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used
Alcohol:	14.2%
<b>Total Production</b> :	1550 Cases
Release Date:	September 2019
Winemaker:	David Tate
Retail Price:	\$38

**Vineyard Notes:** The 2018 vintage was a welcome reprieve from the challenges from the year prior. The warm summer helped push the fruit forward toward an on-point ripening year. It was fortunately not as hot as 2017 but the heat was still moderated by the cool fog that is pulled off San Pablo Bay into our Chardonnay vineyards. The fog can linger into the afternoon allowing slow ripening, we picked our last lot in the third week of October. This extra time on the vine forms a longer period of flavor development adding great complexity to the wine.

**Winemaking Notes**: The grapes were harvested in the dark early morning under the bright tractor lights. These night picks allow the cool fog to keep the grapes fresh prior to their delivery to the winery. The grapes were whole bunch pressed and kept overnight in a cool tank, where the next morning the juice is inoculated, stirred up, and then moved to barrel (20% new) for the primary fermentation. Every barrel is allowed to go through malo-lactic fermentation naturally. Each barrel is then monitored for flavor profile changes, and each barrels malo-lactic fermentation is halted at the perfect point, which lead to 31% malic to lactic conversion this year.

**Tasting Notes**: The 2018 Sangiacomo Chardonnay is lighter in gold color than previous years with enormous aromatics. Pure jasmine, white peach, and honeysuckle are immediate. White pepper, vanilla bean and a light soapstone minerality start to come off the glass. The wine has a wonderful mouthfeel, with more of the floral elements and soft tropical fruit on the palate with a long honeysuckle spice finish. Due to the beautiful acidity this pretty wine will drink well now, but age nicely over the next 7-8 years (2026-2027).