

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**Chardonnay**  
**Sangiaco Vineyard**  
**Carneros**  
**2019**

<b>Harvest Date:</b>	October 5 <sup>th</sup> , 16 <sup>th</sup> , and 18 <sup>th</sup>
<b>Grape Source:</b>	Sangiaco Vineyards of Sonoma-Carneros (Blocks: 38% Novillero, 34% Vella, 28% Catarina)
<b>Fermentation:</b>	100% Barrel Fermented, 48% Malolactic
<b>Aging:</b>	Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used
<b>Alcohol:</b>	14.5%
<b>Total Production:</b>	51 Barrels
<b>Release Date:</b>	September 2019
<b>Winemaker:</b>	David Tate

**Vineyard Notes:** If there were ever an average of great years, 2019 was it. In the spring we had average rainfall and in summer we had average heat. Fall was typical in being warm without heat spikes, and with a few small showers. In Carneros the San Pablo bay aided in slowing down ripeness by providing foggy cool mornings which can linger into the afternoons. This extra time on the vine forms a longer period of flavor development adding great complexity to the wine. The three blocks were picked at their individual physiological ripeness over the month of October.

**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 48% malic to lactic conversion this year.

**Tasting Notes:** The 2019 Sangiaco Chardonnay is a beautiful bright gold color with powerful aromatics. Passionfruit and kiwi jump from the glass which is matched by spiciness, mainly white pepper. There are layers of honeysuckle and jasmine. Round and rich this is a very luscious wine. The fruit moves to more apricot and pear on the palate while pretty jasmine persists. This is a lush rich wine that can be enjoyed in it's youth or develop nicely over the next 6-7 years (2026-2027).