

## Chardonnay Sangiacomo Vineyard Carneros 2021

**Harvest Date**: September 17th, 27th, and October 15th.

**Grape Source**: Sangiacomo Vineyards of Sonoma-Carneros

(Blocks: 40% Novillero, 31% Green Acres, 29%

Catarina)

**Fermentation**: 100% Barrel Fermented, 50.3% Malolactic **Aging**: Aged 'Sur Lee' for 10 months in French Oak

20% new and 80% used

**Alcohol**: 14.5%

**Total Production**: 59 Barrels

Release Date: September 2022

Winemaker: David Tate

Vineyard Notes: Having made little to no 2020 vintage wines due to the horrific fires that scorched across the valley, and across our property, the 2021 harvest was a welcome reprieve. We had extreme heat in August that pushed some of our earlier ripening to even earlier pick dates. However, the Sangiacomo vineyard sits in Carneros near the San Pablo Bay and the warm interior weather pulls fog into the area keeping it cool in the mornings leading to warm but not hot afternoons. This allows slower ripening and longer hang time, which leads to a longer flavor development period. This year we changed our selection from the vineyard using grapes from the Green Acres and Novillero blocks with the Catarina block.

Winemaking Notes: The grapes were hand 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 French) 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 50% malic to lactic conversion this year.

**Tasting Notes**: The 2021 Sangiacomo Chardonnay is much lighter in color than previous vintages with a light gold core. The fresh bright clean aromatics are powerful with passionfruit, guava, and canned pears. In addition, there is a lot of floral and perfumed aspects to the aromas, jasmine and rosewater. The mouthfeel is silky and plush with even more tropical fruit balanced by a cream custard flavor. The acidity is very prevalent which balances out the viscosity. This is a balanced stunning wine that will develop beautifully over the next 8-9 years (2029-2030).