

BARNETT VINEYARDS  
*Spring Mountain District*  
NAPA VALLEY

**Chardonnay**  
**Sangiaco Vineyard**  
**Carneros**  
**2022**

<b>Harvest Date:</b>	September 12 <sup>th</sup> , 14 <sup>th</sup> , and October 3 <sup>rd</sup> .
<b>Grape Source:</b>	Sangiaco Vineyards of Sonoma-Carneros (Blocks: 36% Novillero, 35% Catarina, 29% Green Acres)
<b>Fermentation:</b>	100% Barrel Fermented, 42% Malolactic
<b>Aging:</b>	Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used
<b>Alcohol:</b>	14.6%
<b>Total Production:</b>	62 Barrels
<b>Release Date:</b>	September 2023
<b>Winemaker:</b>	David Tate

**Vineyard Notes:** The 2022 vintage started us off with our fourth consecutive year of insufficient rainfall. It was very warm in spring pushing budbreak and flowering ahead of normal schedule. In Carneros record heat days were recorded throughout the summer. Although the Sangiaco vineyard sits in Carneros near the San Pablo Bay and the warm interior weather pulls fog into the area, this phenomenon was less pronounced in 2022. This led to warmer mornings and afternoons causing us to pick this Chardonnay earlier than ever. With the Green Acres then Novillero block coming in mid-September and the Catarina in the very beginning of October.

**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 42% malic to lactic conversion this year.

**Tasting Notes:** The 2022 Sangiaco Chardonnay has a beautiful full gold core. The aromatics leap out of the bottle upon opening. There is a range of fruit on the nose from bosc pear and apricot to guava and passionfruit. In addition, there is some jasmine spice and rosewater perfume. The wine is very rich this year, with the stone fruit and soapstone minerality prevailing on the pallet. The acidity is present but softer than in previous years. A wonderful expressive wine in its youth, this wine will age nicely over the next 5-6 years (2028-2029).