



## 2016 CARNEROS CHARDONNAY

### VINTAGE

Sourced from vineyards in Sonoma Carneros, this chardonnay vineyard enjoys a lengthy growing season of temperate days and cool nights. Similar to 2015, the 2016's growing conditions led to a much earlier harvest due to high temperatures throughout the summer. This wine was fermented 50% in stainless and 50% in new French and American oak barrels. It also underwent a 100% barrel malolactic fermentation and aged entirely in oak (25% new) for 9 months.

### VINEYARD

Our chardonnay fruit is grown at the Kiser Ranch, part of the Sangiacomo Family Vineyards located in western Sonoma Carneros. First established in 1974, these particular chardonnay grapes are sourced from a newer block, planted in 2007, of the Robert Young clone. The vineyard soil is comprised of Zamora silty clay loam and Huichica loam.

### TASTE

Aromas of white flower, apples, vanilla, and honey greet the nose. Apples and ripe pear intermingle with a touch of vanilla and oak to fill the mouth, leading to a finish with elegant tannins and pleasant acidity.

### WINE STATISTICS

- Harvest: September 16, 2016
- Brix: 23.7°
- pH: 3.7
- TA: 0.55 g/100ml
- Alcohol: 14.3%
- 50% barrel fermentation
- 100% aged in oak for 9 months
- 25% new oak (15% American, 10% French)
- 100% malolactic fermentation
- Bottled: August 23, 2017
- Released: December 2017