



SANGIACOMO

Green Acres Vineyard

CHARDONNAY
SONOMA COAST

2016

The Sangiacomo family has been farming in Sonoma County since 1927, and for 50 years has farmed premium wine grapes in Sonoma soil. Three generations of the family have been dedicated to growing some of the finest grapes in Sonoma County and Napa Valley from vineyards that are 100% certified sustainable. We are committed to crafting the finest wines from our estate vineyards and cementing our position amongst the very best in new world California Chardonnay, Pinot Noir, and Cabernet Sauvignon.



THE VINEYARD

The 2016 growing season was welcomed with abundant and consistent winter rainfalls to replenish the earth and provide ample supply of water. Bud break arrived slightly early followed by April showers. As warmer days arrived, the vines thrived in steady and mild summer temperatures. Our vineyards bask in the generous daytime sunlight and a predominantly maritime influence of the Pacific Ocean and San Pablo Bay which brings cool temperate fog and afternoon breeze. These moderate growing conditions promote long and even ripening with natural acidity balance and full, complex flavor maturity. Our farming approach is low-impact, and in harmony with Mother Nature. Harvest begins in the early morning hours during the coolest part of the day; with yields below average for this vintage.

TASTING NOTES

The aromatics offer sweet nectar of apple blossoms and alpine wildflowers with hints of citrus and white pears. Silky texture is balanced with mineral driven acidity. The palate is filled with comforts of baked peaches, pears and apples in subtle tension with golden straw and brioche. The mouthfeel is broad and generous leaning into an extensive finish.

VINEYARD SOURCE
Green Acres Vineyard

CLONE
50% Hyde, 50% Wente

HARVEST DATE
Hyde: August 30, 2016
Wente: September 2, 2016

FERMENTATION
100% barrel aged in french oak, stirred on lees every two weeks.

BARREL AGING
25% new oak, medium toast.
16 months in Vicard and Francois Frere barrels.

ALCOHOL
14.5%

pH
3.65

T.A.
5.97 g/L

WINEMAKER
James MacPhail

CASES PRODUCED
79 cases

RETAIL PRICE
\$65.00

RELEASE DATE
September 2018