



# SANGIACOMO

*Green Acres Vineyard*

CHARDONNAY

2017

*The Sangiacomo family has been farming in Sonoma County since 1927, and for over 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

Green Acres, planted in 1969, was our family's first vineyard. Surrounded by two creeks, it enjoys an unparalleled microclimate of sunshine and cool breezes. Old Wente and Hyde Chardonnay clones yield teeny berries with highly concentrated flavors giving rise to a very special wine honoring our farming tradition of nearly 100 years.

## THE VINTAGE

We breathed a sigh of relief in 2017 as heavy winter rains broke California's five-year drought, replenishing the earth with an abundant supply of water. Mild spring temperatures favored a normal bud break and the vines set a moderate crop with small berry size. The grapes ripened evenly all summer until a heatwave in early September encouraged optimum flavor development. We were fortunate to have all of our grapes safely harvested before the wildfires in early October. Our farming approach is low-impact and 100% certified sustainable, 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 white rose with hints of nectarine, pear and pineapple. Medium- to full-bodied, the silky texture is balanced with crisp acidity. The palate is filled with flavors of green apple, quince, peach pit and stone fruits with a bright, lingering in the finish.



### VINEYARD SOURCE

Green Acres Vineyard

### CLONE

50% Hyde, 50% Old Wente

### HARVEST DATE

Hyde: September 2, 2017  
Old Wente: September 4, 2017

### FERMENTATION

100% native fermentation in French oak barrels. Bâtonnage every seven days through primary.

### BARREL AGING

20% new French Oak. 16 months in Vicard G7 Origine M+.

### ALCOHOL

14.5%

### pH

3.53

### T.A.

6.7 g/L

### WINEMAKER

James MacPhail

### CASES PRODUCED

106 cases

### RETAIL PRICE

\$65.00

### RELEASE DATE

August 2019