



SANGIACOMO

Home Ranch Vineyard

CHARDONNAY

CARNEROS

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

The Home Ranch is near and dear to our hearts as it is where our grandparents established the family homestead in 1927. Bordering Sonoma Creek, the vineyard is a farmer's dream with rich, well-drained alluvial soils and has produced well-renowned Chardonnay for decades.

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 vineyards bask in 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 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

Zippy and fresh, the aromatics mingle sweet pineapple and honeysuckle flowers with melon meringue and vanilla spice. A vibrant entry expands with baked delicious Fuji apple, cool climate tangerine, and freestone peaches. Ample and medium-bodied, unmistakably Carneros with refreshing acidity and complex flavors.



VINEYARD SOURCE
Home Ranch Vineyard

CLONE
100% Wente

HARVEST DATE
September 4, 2017

FERMENTATION
100% native fermentation in French oak barrels. Bâtonnage every two weeks through primary.

BARREL AGING
25% new French oak, medium toast. 15 months in Vicard G7 Origine and François Frères barrels.

ALCOHOL
14%

pH
3.34

T.A.
7.4 g/L

WINEMAKER
James MacPhail

CASES PRODUCED
84 cases

RETAIL PRICE
\$65.00

RELEASE DATE
May 2019

SANGIACOMOWINES.COM