



SANGIACOMO

Roberts Road 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

Roberts Road Vineyard is located in the northern part of the famed Petaluma Gap appellation. The fog from the ocean near Bodega Bay pours into this region first, and exits last. Therefore most of the day is spent in fog and clouds which produce extremely small berries and low yields. Well-drained cobblestone soils and cool, foggy mornings make for a long growing season. The grapes ripen slowly and develop deep, rich flavors making for a rare wine with natural acidity and suppleness.

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

Aromatics of fresh cut pear, Fuji apple and orange blossom lead to a round and rich palate balanced by mineral-driven acidity. Fragrant white flower notes layer with flavors of lemon-lime zest, pineapple and baked pear pie, settling into a long, lingering finish.



VINEYARD SOURCE
Roberts Road Vineyard

CLONE
Clones 17 and 95

HARVEST DATE
September 2 and 4, 2017

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

BARREL AGING
33% new French Oak, medium toast. 16 months in Boutes Soleil and Ermitage Bertrange (Cigar) barrels.

ALCOHOL
14.2%

pH
3.30

T.A.
7.2 g/L

WINEMAKER
James MacPhail

CASES PRODUCED
157 cases

RETAIL PRICE
\$65.00

RELEASE DATE
August 2019

SANGIACOMOWINES.COM