



SANGIACOMO

Sonoma Coast

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 APPELLATION SERIES

The Sonoma Coast wines are crafted to showcase the exceptional cool-climate sites that we farm in Carneros and the Petaluma Gap. Inspired by our desire to express true varietal character and terroir, individual barrel selections from several estate vineyards are blended together with the thoughtful attention of our winemaker. These wines define our signature style – offering freshness and complexity characteristic of this region.

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

The aromas offer freshly zested lemon rind over kiwi and honeydew melon. A bounty of orchard fruits, primarily green apple and Asian pear swirl with hints of wet river stone. The core of the wine is well-structured; refreshing notes of sweet lemon slushy, broiled Asian pear and a squeeze of nectarine, framed by a richly textured palate and crisp acidity.

VINEYARD SOURCE

Green Acres and
Roberts Road Vineyards

CLONE

Old Wente, Clone 17, Clone 95

HARVEST DATE

Green Acres: Sept. 2 & 4, 2017
Roberts Road: Sept. 25, 2017

FERMENTATION

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

BARREL AGING

25% new French oak, medium
toast. 10 months in Damy Allier
and François Frères barrels.

ALCOHOL

14%

pH

3.42

T.A.

6.6 g/L

WINEMAKER

James MacPhail

CASES PRODUCED

103 cases

RETAIL PRICE

\$55.00

RELEASE DATE

May 2019

SANGIACOMOWINES.COM