



SANGIACOMO

Sonoma Coast

CHARDONNAY

2018

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

Some years we get a plentiful harvest and some years we get truly extraordinary flavors. But not often do we get both in the same year. This rare combination was due in large part to an exceedingly long, slow and steady harvest. Deep complexity, ripeness and balance came naturally and gave us one of the best years in memory. The vintage was also remarkable for what it lacked – little frost during the spring fruit set and no heat spikes during the growing season – all of which helped the grapes reach full maturity. Mild, even temperatures throughout the entire growing season yielded grapes with intense flavors and ideally balanced acidity. Harvest was steady, marred only by late season rains which were thankfully mitigated by warm, dry winds and low humidity. As always, we harvested in the early morning hours during the coolest part of the day to preserve flavor and balance.

TASTING NOTES

Aromas of baked apple and pear crisp with layers of nutmeg and chai mingle with fresh white rose petal, quince and a touch of sexy French oak. Bright yet weighty with a rich mid-palate, this chardonnay boasts delicious richness of tarte tatin caramelized apple flavors and fresh citrus peel balanced by a crisp and clean finish.

VINEYARD SOURCE

Green Acres and
Roberts Road Vineyards

CLONES

Clone 95, Clone 17, Old Wente and Hyde

HARVEST DATE

Green Acres: Sept. 13 & 21, 2018
Roberts Road: Sept. 21 & Oct. 12, 2018

FERMENTATION

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

BARREL AGING

Aged 10 months in 30% new oak, medium-toast French barrels from hand-selected coopers.

ALCOHOL

14.3%

pH

3.36

T.A.

6.7 g/L

WINEMAKER

James MacPhail

CASES PRODUCED

280 cases

RETAIL PRICE

\$55.00

RELEASE DATE

April 2020