



## WINE STATISTICS

*100% Chardonnay*

September 28 – October 12, 2012

24.9° Average Brix at harvest

TA: .60 g/100 ml

pH: 3.58

Alc: 14.9%

# SONOMA-LOEB

## 2012 ENVOY CHARDONNAY

*Winemaker, Phillip Corallo-Titus*

### THE WINE

As the pinnacle of our Chardonnay portfolio, Envoy is a limited-production wine made using grapes from the very best vineyard blocks of the acclaimed Sangiacomo Vineyard in the Sonoma-Carneros region. This wine focuses on the Wentz, Hyde and Robert Young selections of Chardonnay. These low-yielding selections have a track record of producing some of the best Chardonnays in California. They deliver a rich and layered expression of Chardonnay, with intense tropical fruit and spice character. In the true Burgundian style, the wine was barrel fermented and underwent malolactic fermentation as it aged for eight months on the lees.

### GROWING SEASON & HARVEST

The 2012 growing season offered fantastic growing conditions. Significant rains in early March were followed by perfect weather during bloom and an excellent fruit set. Summer temperatures were also ideal, with alternating periods of fog and sunshine ensuring great hangtime and no significant stress on the vines. With no notable heat events, and no threat of rain, we were able to pick exactly when we wanted to, resulting in pristine, perfectly developed fruit with great balance and acidity.

### TASTING NOTES

A cool, picture perfect vintage with no rain at harvest yielded some of the finest Chardonnay we have ever seen. The nose combines baked pear, candied citrus and tropical fruit, with lush warm butter, caramel and toasted oak notes. On the palate, Envoy is weighty and rich, with layers of tropical fruit, cream and oak spice, all supported by bright, toned acidity. While this wine is unabashed in its intensity and ripeness, because of the ideal growing season it is also elegantly balanced and true to its cool-climate origins.