

SONOMA-LOEB

2012 PRIVATE RESERVE CHARDONNAY

Winemaker, Phillip Corallo-Titus



WINE STATISTICS

100% Chardonnay

September 28 – October 12, 2012

24.9° Average Brix at harvest

TA: .63 g/100 ml

pH: 3.55

Alc: 14.5%

THE WINE

The Private Reserve Chardonnay has stayed true to its roots as a Sonoma Carneros-based wine since 1990. Originally sourced from one small block of Sangiacomo Vineyard's famed "Home Ranch," the vineyard sources have expanded to several of Sangiacomo's best blocks. This cool, windswept vineyard has an ideal location bordering San Pablo Bay where the grapes slowly mature developing intense varietal character, while retaining excellent acidity and structure. The wine was fermented in French oak barrels, aged on the lees for eight months and underwent malolactic fermentation during the aging process.

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

The cool, rainless 2012 growing season produced the most perfectly ripe and delicious Chardonnay fruit that we have seen in many years. The fruit aromas are abundant spanning the spectrum from lemon zest to ripe apricot, pear and pineapple. Notes of golden piecrust, melted butter, vanilla and clove add elegance and complexity to the effusive aromatics. The mouthfeel is rich and layered, with ripe fruit, cream and sweet oak. Flavors of nectarine, Anjou pear and ripe citrus are displayed with a brightness and definition seen only in the best vintages. Crisp acidity adds the final touch to this powerful, yet elegantly balanced wine.