

SONOMA-LOEB

2012 SONOMA COUNTY CHARDONNAY

Winemaker, Phillip Corallo-Titus



WINE STATISTICS

100% Chardonnay

September 28 – October 12, 2012

23°–25.4° Brix at harvest

TA: .67 g/100 ml

pH: 3.6

Alc: 14.5%

THE WINE

Our Sonoma-Loeb Sonoma County Chardonnay captures the essence and purity of the varietal when it is grown in one of the world's best Chardonnay producing appellations. Sonoma County's coastal climate and long, cool growing season allow these delicate grapes to ripen to full flavor maturity, while retaining the natural acidity to ensure a fresh and lively expression on the palate. During fermentation and aging, we strive to accentuate the pure varietal flavors of the grapes, and the quality and character of the vineyard sources. The 2011 Sonoma County Chardonnay was fermented and aged in a combination of French oak barrels and stainless steel tanks for eight months before bottling.

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

This bright and appealing style of Chardonnay accentuates freshness and varietal fruit, rather than secondary aromas from extensive malolactic fermentation and new oak aging. The nose is zesty with lemon drop, peach and orange blossom aromas, with hints of caramel, lemon curd and nutmeg adding a complex backdrop. The palate has vivid nectarine, tropical fruit and apple flavors all beautifully balanced by clean, crisp acidity and a delicate sweetness.