

SONOMA-LOEB

2013 **ENVOY** CHARDONNAY

Winemaker, Phillip Corallo-Titus



WINE STATISTICS

100% Chardonnay

September 16-28, 2013

23.5° - 24.9° Average Brix at harvest

TA: .64 g/100 ml

pH: 3.60

Alc: 14.9%

THE WINE

The finest wine in our Chardonnay portfolio, Envoy is a limited-production bottling made using grapes from the very best vineyard blocks of the acclaimed Sangiacomo Vineyard in the Sonoma-Carneros region. This wine focuses on the Wente, 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

2013 was one of the most idyllic growing seasons we have seen in many years, with picture-perfect weather from spring through harvest. Though late-2012 rains provided enough water to ensure adequate soil moisture, drought-like conditions throughout the 2013 growing season limited vine vigor and allowed us to further fine-tune our viticultural techniques. With temperatures that were neither too hot, nor too cold, we achieved ideal ripeness, while still preserving excellent natural acidity. With no threat of rain or heat events near harvest, we were able to pick all of our fruit precisely when we wished.

TASTING NOTES

Voluptuous, concentrated and complex, this alluring wine offers aromas of guava, orange peel, nectarine, melted butter and lemon curd, with hints of sweet oak and baking spices underscoring the fruit. On the palate, layers of apricot, melon and quince are accompanied by notes of crème fraîche, piecrust and hazelnut. While the flavors are rich and opulent, this vibrant wine's cool-climate roots have contributed to its lovely poise, balance and long, intense finish.