

# SONOMA-LOEB

## 2013 SONOMA COUNTY **CHARDONNAY**

Winemaker, Phillip Corallo-Titus



### WINE STATISTICS

100% Chardonnay

September 6 - September 29, 2013

23.7° Average Brix at harvest

TA: .59 g/100 ml

pH: 3.55

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 fully ripen, 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. To preserve this wine's vivid fruit and vibrant aromas it was fermented and aged in all neutral French oak barrels for eight months before bottling.

### GROWING SEASON & HARVEST

2013 was one of the most idyllic growing seasons 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

This is a bright and fresh expression of Chardonnay displaying lovely citrus aromas, as well as notes of apricot, peach and pear. On the palate, the flavors echo the aromas, with abundant stone fruit and citrus layers all underscored by excellent acidity, which adds structure and complexity to the enticing fruit flavors.