

SONOMA-LOEB

2014 CHARDONNAY

Envoy, Carneros

Winemaker, Phillip Corallo-Titus



WINE STATISTICS

100% Chardonnay

September 9 - September 29, 2014

23.4°-26.0° Average Brix at harvest

TA: .56 g/100 ml

pH: 3.55

Alc: 14.5%

THE WINE

The finest wine in our Chardonnay portfolio, Envoy is a limited-production bottling made using grapes from the very best blocks and barrels of wine from two renowned Carneros winegrowing sites, Sangiacomo Vineyard and Poe Vineyard. 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

For the third year in a row, Mother Nature provided exceptional growing conditions. In fact, 2012, 2013 and 2014 may be the finest run of growing seasons we have seen in our quarter century of Sonoma County winemaking. 2014 offered lovely temperate, mid-season weather that was ideal for our early ripening varieties. With no threat of rain or significant heat events, our fruit was harvested at an unhurried pace in pristine condition. Overall, our yields were down slightly from 2013, resulting in beautiful overall depth and concentration in both our Chardonnays and Pinot Noirs.

TASTING NOTES

Voluptuous and complex, this alluring wine displays aromas of guava, lime zest, quince and nectarine, as well as layers of melted butter, caramel and lemon curd. On the palate, a rich, creamy texture is balanced by bright acidity, which adds poise and focus to lush tropical and citrus flavors. The finish is long and intense, revealing enticing hints of cool-climate minerality and French oak spice.