

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2015 CHARDONNAY SANGIACOMO VINEYARD WINEMAKER PHILLIP CORALLO-TITUS



WINE STATISTICS

Harvested: August 24 – September 5, 2015
Brix at harvest: 23.7°
TA: 0.62 g/100 ml
pH: 3.39
Alc: 14.1%

100% Chardonnay

THE WINE

Our relationship with the Sangiacomo family, and their famed Sangiacomo Vineyard, goes back to our debut 1990 vintage. While this wine was originally sourced from one small block of Sangiacomo's renowned "Home Ranch," over the years we have expanded our sources to include several of Sangiacomo's best blocks, which add to the complexity of this wine. The Sangiacomos are viticultural masters and multigenerational winegrowers. Their 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 its lees for eight months and underwent malolactic fermentation during the aging process.

GROWING SEASON & HARVEST

While cool weather during flowering resulted in light clusters and a smaller crop, the overall quality of the 2015 vintage was exceptional. Knowing that yields would be down, we tailored our farming to ensure that we brought out the very best in the grapes. This included methods designed to create homogenous ripening, as well as techniques that limited canopy growth, while providing ideal dappled sunlight on the fruit. A lovely temperate summer allowed the fruit to ripen slowly, while an unhurried harvest ensured that everything was picked perfectly ripe, with pristine grapes showing beautiful depth and complexity.

TASTING NOTES

From its gorgeous nose of pineapple, guava and crème brûlée, to its rich and creamy mouthfeel, this is a lush and beautifully proportioned wine. On the palate, lively flavors of apricot, tropical fruit and citrus zest are underscored by sweet and spicy notes of vanilla bean, nutmeg and clove. Though it has lovely depth and weight, crisp acidity keeps the flavors fresh and focused, while carrying the wine to a lingering finish.