

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2015 CHARDONNAY SONOMA COUNTY WINEMAKER PHILLIP CORALLO-TITUS



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

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 alluring nose of tropical fruit and flowers to its fresh, zesty mouthfeel, this is a bright and vibrant expression of Sonoma County Chardonnay. On the palate, lively flavors of guava, lemon, lychee and pineapple are underscored by a touch of creaminess that carries the wine to rich and complex finish.

WINE STATISTICS

Harvested: August 25 – September 17, 2015

Brix at harvest: 23.5°

TA: 0.69 g/100 ml

pH: 3.36

Alc: 14.1%

100% Chardonnay