

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2016 CHARDONNAY ENVOY, CARNEROS WINEMAKER PHILLIP CORALLO-TITUS



THE WINE

Our Envoy Chardonnay is a limited-production bottling made exclusively using grapes from the famed Sangiacomo Vineyard in the Carneros winegrowing region. This wine focuses on the 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 partial malolactic fermentation as it aged for eight months on the lees.

GROWING SEASON & HARVEST

The 2016 growing season continued a string of phenomenal vintages that goes all the way back to 2012. With no frost issues, and ideally timed March rains, the season got off to an early start. The weather throughout spring and summer was temperate and even, ultimately yielding near-average heat accumulation numbers for the season, and allowing the grapes to ripen at a leisurely pace. We harvested our grapes throughout September, with the fruit showing a perfect balance between bright natural acidity and lovely varietal flavors.

TASTING NOTES

Rich and complex, this Chardonnay displays intense aromas of Meyer lemon, orange zest and apricot, along with layers of melted butter, pie crust and clove. On the palate, flavors of lemon curd and stone fruits are underscored by bright acidity and luxurious accents of brioche and toasty French oak that glide to a long, mouth-filling finish.

WINE STATISTICS

Harvested: September 12 - 22, 2016

Brix at harvest: 23.0° - 25.0°

TA: 0.58 g/100 ml

pH: 3.48

Alc: 14.1%

100% Chardonnay