

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2016 CHARDONNAY PRIVATE RESERVE WINEMAKER PHILLIP CORALLO-TITUS



THE WINE

Our Private Reserve Chardonnay has stayed true to its roots as a Sonoma Carneros-based wine since 1990. Originally sourced from one small block of Sangiacomo's famed "Home Ranch," the vineyard sources have expanded to several of the Sangiacomo's best blocks, as well as grapes from other exceptional Carneros vineyards, with an emphasis on Wente, Robert Young and Caterina clone Chardonnay. The wine was fermented in French oak barrels, aged on the lees for 8 months and underwent partial malolactic fermentation during the aging process.

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

This lush and luxurious Chardonnay offers aromas of Fuji apple, pineapple and honeysuckle that rise from the glass followed by oak-inspired notes of vanilla, nutmeg and crème fraiche. Rich and mouthcoating on the palate, with flavors of lemon custard and nectarine, it has a lovely underlying acidity that keeps the abundant fruit poised and elegant.

Harvested: Sept. 9- Sept. 22, 2016

Brix at harvest: 23.8°

TA: 0.63 g/100 ml

pH: 3.44

Alc: 14.1%