

# SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

## 2016 CHARDONNAY SANGIACOMO VINEYARD, CARNEROS WINEMAKER PHILLIP CORALLO-TITUS



### WINE STATISTICS

Harvested: Sept 6 - Sept 21, 2016  
Brix at harvest: 23.5°  
TA: 0.58 g/100 ml  
pH: 3.5  
Alc: 14.1%

### 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

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 wine begins with alluring aromas of nectarine, quince, Meyer lemon and orange zest, as well as layers of crème brûlée, vanilla and clove from aging in French oak barrels. Though rich and mouthfilling on the palate, an underlying crispness adds poise and focus to flavors of citrus, tropical fruit and creamy oak. The finish is lush and lingering, with bright acidity and abundant fruit carrying through to long, satisfying conclusion.