

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2016 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

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

From its alluring nose of tropical flowers, pineapple and Meyer lemon to its bright, zesty mouthfeel, this is a vibrant expression of Sonoma County Chardonnay. On the palate, the flavors are rich and layered, offering notes of peach, nectarine and lemon peel, as well hints of vanilla and clove from aging in French oak barrels. The finish is bright and poised, underscored by a refreshing note of acidity.

WINE STATISTICS

Harvested: Sept. 10 - Sept. 22, 2016
Brix at harvest: 23.8°
TA: 0.61 g/100 ml
pH: 3.45
Alc: 14.1%