SONOMA-LOEB

2018 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 100% malolactic fermentation as it aged for eight months on the lees in 45% new French oak.

GROWING SEASON & HARVEST

The 2018 vintage delivered ideal growing conditions that were reminiscent of the exceptional 2012 and 2016 vintages. Perfectly timed spring rains saturated the soils, and were followed by moderate weather, with almost no days of heat above 100 F throughout the summer. Because the phenomenal growing conditions yielded a larger-than-average crop, we did as many as three to four thinning passes between June and August, aggressively dropping fruit to fine-tune the crop load. The temperate conditions continued late into the season, providing abundant hangtime, and ensuring ideal flavor development and the retention of excellent natural acidity. As a result, our 2018 wines offer beautiful concentration and weight, with lovely varietal purity.

TASTING NOTES

This inviting Chardonnay displays dazzling aromas of nectarine, lemon custard, tropical fruit, cinnamon and sweet French oak, as well as hints of melted butter and brioche. On the palate, the flavors are lush and mouth-coating, with layers of pineapple, lychee and orange zest underscored by a bright natural acidity that carries the wine to a fresh and focused finish.

WINE STATISTICS
Harvested: Sept 12 - Oct 1, 2018
Brix at harvest: 23.0º - 24.5º
TA: 0.60 g/100 ml
pH: 3.5
Alc: 14.1%

100% Chardonnay