

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2018 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 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 color, concentration and weight, with lovely varietal purity.

TASTING NOTES

This luxurious Chardonnay offers aromas of guava, apricot, crème fraîche and lemon custard, with hints of fresh-churned butter and baking spices. On the palate, the rich, creamy mouthfeel is balanced by bright acidity, which provides poise and focus to the lovely quince and Mandarin orange flavors that linger on the long, supple finish.

WINE STATISTICS

Harvested: Sept 12 - Oct 1, 2018

Brix at harvest: 23.4°

TA: 0.61 g/100 ml

pH: 3.49

Alc: 14.1%

100% Chardonnay