

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2017 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 2017 growing season started off with record-setting rainfalls that replenished the vines and pushed the growing season to a later-than-normal start. In the vineyards, we applied thoughtful canopy management techniques to achieve balanced crops with just the right amount of sunlight on the fruit. Moderately warm temperatures in late May led to a perfectly timed bloom and fruit set for Chardonnay. While rising temperatures in the last week of August resulted in a relatively brisk pace to harvest, the grapes were able to achieve ideal ripeness, resulting in wines with lovely aromatics accompanied by beautifully concentrated flavors.

TASTING NOTES

This luxurious Chardonnay offers aromas of guava, apricot and clementine, underscored by layers of crème fraîche, brioche, baking spices and hazelnut. Elegantly toned acidity adds balance and structure to the rich and creamy palate, where flavors of citrus, lychee and quince mingle with hints of spicy oak and buttery richness from malolactic fermentation.

WINE STATISTICS

Harvested: September 2 - 18, 2017

Brix at harvest: 23.7°

TA: 0.67 g/100 ml

pH: 3.44

Alc: 14.1%

100% Chardonnay