

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS

2017 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 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

From its enticing aromas of tropical fruit, lemon zest, nectarine and honeysuckle to its crisp, fresh mouthfeel, this is a vibrant expression of Sonoma County Chardonnay. On the palate, toned acidity adds length and precision to flavors of green apple, quince and citrus that carry through to a sophisticated mineral-driven finish.

WINE STATISTICS

Harvested: Sept 2 - Sept 11, 2017
Brix at harvest: 23.6°
TA: 0.74 g/100 ml
pH: 3.4
Alc: 14.1%