

# SONOMA-LOEB

2013 PRIVATE RESERVE **CHARDONNAY**

**Sangiaco Vineyard**

Winemaker, Phillip Corallo-Titus



## WINE STATISTICS

100% Chardonnay

September 10-28, 2013

23.3°-24.9° Average Brix at harvest

TA: .65 g/100 ml

pH: 3.49

Alc: 14.5%

## THE WINE

Our relationship with the Sangiacomo family, and their famed Sangiacomo Vineyard, goes back to the debut 1990 vintage of our Private Reserve Chardonnay. While this wine was originally sourced from one small block of Sangiacomo's renowned "Home Ranch," over the years we have expanded our sources to include several of Sangiacomo's best blocks, which adds to the complexity of this wine. Like the Chappellets, the Sangiacomos are viticultural masters and multigenerational winegrowers. Their cool, windswept vineyard has an ideal location bordering San Pablo Bay where the grapes slowly mature, developing intense varietal character, while retaining excellent acidity and structure. The wine was fermented in French oak barrels, aged on its lees for eight months and underwent malolactic fermentation during the aging process.

## GROWING SEASON & HARVEST

2013 was one of the most idyllic growing seasons in many years, with picture-perfect weather from spring through harvest. Though late-2012 rains provided enough water to ensure adequate soil moisture, drought-like conditions throughout the 2013 growing season limited vine vigor and allowed us to further fine-tune our viticultural techniques. With temperatures that were neither too hot nor too cold, we achieved ideal ripeness, while still preserving excellent natural acidity. With no threat of rain or heat events near harvest, we were able to pick all of our fruit precisely when we wished.

## TASTING NOTES

The fantastic 2013 growing season yielded a blockbuster Chardonnay with alluring aromas of pear, pineapple, quince and lemon custard, as well as hints of toasted butter, vanilla, cinnamon and clove. On the palate, this rich, mouth-coating wine offers delicious layers of Mandarin orange, tropical fruit, sweet oak, caramel and cream, all underscored by bright natural acidity that keeps the abundant fruit flavors fresh and lively.