



## SONOMA-LOEB

### 2010 Private Reserve Chardonnay WINEMAKER, PHILLIP CORALLO-TITUS



#### WINE STATISTICS

*100% Chardonnay*

Harvested October 2- 20, 2010

23.5°-25.6° Brix at Harvest

0.62 g/100 ml TA

pH 3.6

14.5% Alcohol

#### THE WINE

The 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. Clonal selections of Wente, Robert Young and Caterina grown on selected blocks of the Sangiacomo property continue to be a great source of super-high quality Chardonnay. The wine was fermented in French oak barrels, aged on the lees for 8 months and underwent malolactic fermentation during the aging process.

#### GROWING SEASON & HARVEST

Though 2010 was one of the coldest growing seasons in Sonoma County's history, our choice of growers and vineyard location paid great dividends when it came to reaching full maturity of the grapes. Our vineyards were aggressively cluster thinned early in the season to balance the crop for optimal ripening. The canopy was managed in ways that promoted more light penetration and airflow through the fruit zone, allowing the berries to absorb more heat while staying free of cool-weather disease pressure. The weather in September and October was excellent, and although the harvest was late and compact, we were able to pick all of the fruit before the rains of late October. The vintage is marked by its vibrant fruit and bright acidity.

#### TASTING NOTES

Baked pear and pineapple along with vanilla, nutmeg and crème brûlée immediately give the wine a hedonistic charm and satisfying richness. Layers of ripe fruit, toasty oak and brioche make this wine a pleasure to sip and savor as it gracefully displays the wonderful flavors of the vineyard combined with winemaking nuances. The long, flavorful finish resonates with a sense of place that defines this delicious wine.