

SONOMA-LOEB

2014 CHARDONNAY

Sangiaco Vineyard, Carneros
Winemaker, Phillip Corallo-Titus



WINE STATISTICS

100% Chardonnay
September 11 - September 23, 2014
23.4°-26.0° Average Brix at harvest
TA: .62 g/100 ml
pH: 3.46
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 add to the complexity of this wine. 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

For the third year in a row, Mother Nature provided exceptional growing conditions. In fact, 2012, 2013 and 2014 may be the finest run of growing seasons we have seen in our quarter century of Sonoma County winemaking. 2014 offered lovely temperate, mid-season weather that was ideal for our early ripening varieties. With no threat of rain or significant heat events, our fruit was harvested at an unhurried pace in pristine condition. Overall, our yields were down slightly from 2013, resulting in beautiful overall depth and concentration in both our Chardonnays and Pinot Noirs.

TASTING NOTES

From its gorgeous nose of guava, lychee, nectarine and lemon custard, to its rich and silky mouthfeel, this is a vibrant and beautifully proportioned wine. On the palate, lively flavors of apricot, Meyer lemon and green apple are underscored by sweet and savory notes of melted butter and fresh baked pie crust, as well as hints of vanilla and clove.