

SONOMA-LOEB



LEGENDARY WINES FROM SONOMA'S LEGACY VINEYARDS



2017 CHARDONNAY ENVOY, CARNEROS WINEMAKER PHILLIP CORALLO-TITUS

THE WINE

Our Envoy Chardonnay is a limited-production bottling made exclusively using grapes from the famed Sangiacomo Vineyard in the Carneros winegrowing region. This wine focuses on the Hyde and Robert Young selections of Chardonnay. These low-yielding selections have a track record of producing some of the best Chardonnays in California. They deliver a rich and layered expression of Chardonnay, with intense tropical fruit and spice character. In the true Burgundian style, the wine was barrel fermented and underwent partial malolactic fermentation as it aged for eight months on the lees.

GROWING SEASON & HARVEST

After five years of drought, 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 Pinot Noir and Chardonnay. While rising temperatures in the last week of August resulted in a brisk pace to harvest, the grapes were able to achieve ideal ripeness, resulting in wines with lovely colors and aromatics, accompanied by beautifully concentrated flavors.

TASTING NOTES

Rich and complex, this Chardonnay displays intense aromas of orange zest, lemon custard, coconut and crème brûlée, along with hints of honey, melted butter and baking spices. On the rich and viscous palate, layers of tropical fruit, apricot and sweet oak are underscored by vibrant cool-climate acidity that draws the flavors to a long, bright finish.

WINE STATISTICS

Harvested: September 2 - 18, 2017
Brix at harvest: 23.0° - 25.0°
TA: 0.60 g/100 ml
pH: 3.37
Alc: 14.1%

100% Chardonnay