



SONOMA-LOEB

2011 SONOMA COUNTY CHARDONNAY

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 ripen to full flavor maturity, 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. The 2011 Sonoma County Chardonnay was fermented and aged in a combination of French oak barrels and stainless steel tanks for eight months before bottling.

GROWING SEASON & HARVEST

In many ways, 2011 was more of a classic "Burgundian-style" growing season than what we usually expect in California. The unusually mild temperatures particularly favored cool-climate grapes like Chardonnay and Pinot Noir, providing greatly extended hangtime, while still allowing the fruit to preserve lovely natural acidity. Throughout the season, we worked closely with our Sonoma County growers to thin the crop to appropriate levels and open up the canopy for more sun exposure. As a result, our first blocks of Chardonnay began coming in to the winery with perfect sugar and acid levels on September 23—ten days before the first rains. The blocks that were not harvested before the rain were allowed to remain on the vine for an additional week and were then picked before further rains could cause any damage.

TASTING NOTES

This bright and appealing style of Chardonnay accentuates freshness and varietal fruit, rather than secondary aromas from extensive malolactic fermentation and new oak aging. The nose is zesty with lemon drop, peach and orange blossom aromas, with hints of caramel, lemon curd and nutmeg adding a complex backdrop. The palate has vivid nectarine, tropical fruit and apple flavors all beautifully balanced by clean, crisp acidity and a delicate sweetness.

WINE STATISTICS

100% Chardonnay

Harvested: September 23 - October 12, 2012

Brix at harvest : 22.7

TA: .67 g/100 ml

pH: 3.56

Alc: 14.5%

