

## CARNEROS

## 2016 CHARDONNAY CARNEROS

exploring a little-known corner straddling Sonoma and Napa's southern boundaries known as Carneros in 1969. It was not long until Carneros gained recognition as one of the world's premier appellations, particularly for varietals that can thrive in cool climates: Pinot Noir and Chardonnay.

The grapes included in the 2016 Carneros Chardonnay were hand harvested from different vineyards in the Carneros region including the Herman Vineyard and four vineyards owned by the Sangiacomo family that are all Certified Sustainable: Bates, Kiser, Vella, and Southern Sonoma.



Due to the geological diversity of our various Carneros vineyards, sites were harvested based upon optimum ripeness and flavor maturity between August 31 and October 6. The grapes were whole cluster pressed, 100% barrel fermented and completed secondary fermentation. The wine was aged in French and Hungarian oak barrels for 14 months before being bottled unfiltered.

A beautiful pale straw color in the glass, our 2016 Carneros Chardonnay offers tropical aromas of mango and pineapple along with a creamy lemon note. Layered flavors of lemon curd and baked peaches are complemented by vanilla and bright acidity. This is a medium bodied wine with a good richness and a long finish.

Alcohol: 14.5% pH: 3.46 Total Acidity: 5.6 g/L

Aging: Aged for 14 months in 80% French and 20% Hungarian oak, 20% new