



### **WINE STATISTICS**

<b>VINEYARDS:</b>	30% Schug Estate; 23% Ricci; 13% Wildcat Mountain; 10% Cornerstones; 9% Sangiacomo Tallgrass; 6% Iund; 5% Wood Valley; 4% Leveroni
<b>APPELLATION:</b>	91% Carneros; 9% Sonoma Valley
<b>HARVEST DATES:</b>	September 4 <sup>th</sup> through October 7 <sup>th</sup> , 2013
<b>SUGAR AT HARVEST:</b>	24.3 degrees Brix average
<b>FERMENTATION:</b>	100% barrel fermented
<b>AGING / COOPERAGE:</b>	Aged "sur-lie" for 8 months in 17% new medium toast French "Allier" oak barrels
<b>ALCOHOL:</b>	14.1% by volume
<b>ACIDITY:</b>	TA = 0.70 g/100ml; pH = 3.44
<b>PRODUCTION:</b>	4,447 cases (12 x 750ml); 432 cases (12 x 375ml); 25 cases (6 x 1.5L)
<b>RELEASE DATE:</b>	October 1 <sup>st</sup> , 2014
<b>WINERY RETAIL:</b>	\$30 per 750ml bottle

### **WINEMAKER'S NOTES**

*This classic Carneros Chardonnay was grown on our own cool-climate Estate vineyard, as well as the Ricci, Cornerstone, Wildcat, Sangiacomo, Leveroni and Iund Vineyards. It was barrel fermented and aged on the lees ("sur-lie") in small French oak barrels, with minimal new oak introduced. Malo-lactic fermentation was not induced, allowing the wine to retain its natural acidity and varietal focus. The result is a wine that is both rich and powerful, while refreshing and elegant on the finish. It has a ripe, spicy tropical bouquet with flavors that suggest citrus, pear and spiced apples. Well-balanced acidity gives it a crisp, clean finish, making it an excellent wine with food. Try it with cream soups, rich seafood, fowl, veal and pasta dishes.*