



## 2015 Sangiacomo Vineyard Chardonnay

### Vintage notes:

Located in the Sonoma Coast AVA, Roberts Road Vineyard stays blanketed and cooled until midday by the fog of the nearby Pacific Ocean allowing for gentle ripening. Well drained silty gravel soil imparts minerality and a complex richness.

### Winemaking:

Fruit was hand-harvested at night. Clones were kept separate; whole cluster pressed. Native yeast began primary fermentation in an egg-shaped vessel. Primary and partial malolactic were finished in 35% new and neutral French barrels & puncheons over a period of 11 months; 6 months of battonage. Clones were blended after 11 months & finished in stainless steel for 5 additional months. Lightly fined and filtered.

### Aromatics:

Fresh pineapple, pear and a touch of toasted coconut, Fuji apple, toasted honeyed oats, cucumber, roasted hazelnuts and cashew, orange and lime blossom.

### Palate:

Rich and round, with fine acidity and long minerality perfectly matched by a creamy, lush mid palate. Lemon-lime zest, with vanilla bean, hints of pineapple, and dried mango finishing with pie crust and fresh pear.

### Awards:

92 Points, Gold Medal – 2017 North Coast Wine Challenge

SITE: Roberts Road Vineyard YEAR PLANTED: 1999

& filtration

CLONES: 17 and 95

100% French Oak; 35% new

HARVEST DATES: Sep 17, 2015

pH 3.29

FERMENTATION: Native, partial

TA 7.3g/L

ML RELEASE DATE: May 2017

Brix 22.8-23.2

BARREL: Barrique & Puncheon stainless steel 5 mos.

ABV 14.1%

FINING/FILTERING: Gentle Fining