

2017 SONOMA COAST CHARDONNAY

Winery Retail: \$25

Release Date: December 1st, 2018

Alcohol: 14.2% by volume

Acidity: TA=0.62g/100mL; pH=3.49

Harvest Dates: Sep. 1 - Oct. 3, 2017

Brix at Harvest: 23.9 degrees

Vineyards: 48% Stage Gulch 19% Ricci
 26% Smith 7% Schug Estate

Fermentation: Cold-fermented in stainless steel tanks

Aging/ Cooperage: Stainless steel and neutral oak casks

Production: 3,708 cases (12x750mL)



Our Sonoma Coast Chardonnay is produced with the minimal use of new oak, to allow the bright varietal character to shine through. It was harvested from select vineyards located in the Sonoma Coast appellation, including the cooler microclimates of western Carneros, southern Sonoma Valley and the Petaluma Gap. It has a spicy apple aroma with hints of nutmeg and cream. Silky textured, it has delicate flavors of fresh fennel, pear and ripe apple. Try it paired with aged cheeses such as Gouda or Manchego, or with delicate seafood dishes, soups and pastas.

Wine Spectator 89 POINTS

2016 Vintage:

Wine Spectator 88 POINTS

2015 Vintage:

 **WINEENTHUSIAST 90 POINTS**
MAGAZINE



Schug Carneros Estate Winery
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