



WINE STATISTICS

VINEYARDS:	24% Schug Estate; 23% Ricci; 13% Cornerstones; 13% Wildcat Mountain; 12% Sangiacomo Tallgrass; 9% Leveroni; 6% lund
APPELLATION:	91% Carneros; 9% Sonoma Valley
HARVEST DATES:	September 18 th through October 11 th , 2012
SUGAR AT HARVEST:	24.3 degrees Brix average
FERMENTATION:	100% barrel fermented
AGING / COOPERAGE:	Aged "sur-lie" for 8 months in 17% new medium toast French "Allier" oak barrels
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.68 g/100ml; pH = 3.36
PRODUCTION:	4,058 cases (12 x 750ml); 400 cases (12 x 375ml); 5 cases (6 x 1.5L)
RELEASE DATE:	August 1 st , 2013
WINERY RETAIL:	\$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 lund 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.

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