



### WINE STATISTICS

<b>VINEYARDS:</b>	62% Schug Estate Block 5 (Wente clone); 28% Block 3 (Wente clone); 10% Block 7 (clone 41 and Muscat clone).
<b>APPELLATION:</b>	Carneros
<b>HARVEST DATES:</b>	September 18 <sup>th</sup> through October 3 <sup>rd</sup> , 2012
<b>SUGAR AT HARVEST:</b>	24.9 degrees Brix average
<b>FERMENTATION:</b>	100% barrel fermented and aged "sur lie" for 7 months. 10% of the barrels underwent malo-lactic fermentation.
<b>AGING COOPERAGE:</b>	50% in new French oak, 50% in 3 <sup>rd</sup> fill barrels
<b>ALCOHOL:</b>	14.5% by volume
<b>ACIDITY:</b>	TA = 0.77 g/100ml; pH = 3.46
<b>PRODUCTION:</b>	209 cases (12 x 750ml); 3 cases (6 x 1.5 L)
<b>RELEASE DATE:</b>	October 1 <sup>st</sup> , 2013
<b>WINERY RETAIL:</b>	\$40 per 750ml bottle

### WINEMAKER'S NOTES

*Our Estate Chardonnay highlights the Wente clone grown on Blocks 3 and 5 of the Schug Estate vineyard. Its small berry cluster gives the wine a rich texture when young and in time develops an oily, succulent mouthfeel. A small addition of Muscat clone grown on our rocky Block 7 gives the wine a rich aroma and flavor of ripe citrus. The final blend shows intense fruit aromas of ripe pear and orange liqueur, complemented by a layer of toasty oak. Bright apple and citrus flavors give way to a full-bodied texture and a long finish. Try with shellfish, cream soups, chicken, veal, or rich pasta dishes. It will gain complexity with additional cellaring for 2 to 5 years from release.*