



WINE STATISTICS

VINEYARDS:	56% Schug Estate Block 5 (Wente clone); 22% Block 3 (Wente clone); 22% Block 7 (clone 41 and Muscat clone).
APPELLATION:	Carneros
HARVEST DATES:	September 4 th through September 14 th , 2013
SUGAR AT HARVEST:	24.0 degrees Brix average
FERMENTATION:	100% barrel fermented and aged "sur lie" for 7 months. 10% of the barrels underwent malo-lactic fermentation.
AGING COOPERAGE:	22% in new French oak, 78% in 2 nd & 3 rd fill barrels
ALCOHOL:	14.3% by volume
ACIDITY:	TA = 0.80 g/100ml; pH = 3.40
PRODUCTION:	210 cases (12 x 750ml); 3 cases (6 x 1.5 L)
RELEASE DATE:	November 1 st , 2014
WINERY RETAIL:	\$45 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 smaller berry gives the wine a rich texture when young and in time develops an oily, succulent mouthfeel. An addition of "Muscat" clone Chardonnay 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.