



### **WINE STATISTICS**

<b>VINEYARDS (clones):</b>	100% Schug Estate: 52% Block 5 (G9V5 Wente); 18% Block 7 (41 & 77 <i>Musqué</i> clones); 17% Block 2 (clone C); 7% Block 3 (F1V3 Wente); 6% Block 1 (clone 17)
<b>APPELLATION:</b>	Carneros
<b>HARVEST DATES:</b>	September 4 <sup>th</sup> through September 12 <sup>th</sup> , 2014
<b>SUGAR AT HARVEST:</b>	24.4 degrees Brix average
<b>FERMENTATION:</b>	100% barrel fermented and aged "sur lie" for 7 months. 20% of the barrels underwent malo-lactic fermentation.
<b>AGING COOPERAGE:</b>	22% in new French oak, 78% in 2 <sup>nd</sup> & 3 <sup>rd</sup> fill barrels
<b>ALCOHOL:</b>	14.1% by volume
<b>ACIDITY:</b>	TA = 0.62 g/100ml; pH = 3.52
<b>PRODUCTION:</b>	286 cases (12 x 750ml)
<b>RELEASE DATE:</b>	January 1 <sup>st</sup> , 2016
<b>WINERY RETAIL:</b>	\$45 per 750ml bottle

### **WINEMAKER'S NOTES**

*The Schug Estate vineyard, planted in 1989, sits at the base of a high ridge at the windy Western edge of the Carneros AVA in Sonoma County. This bottling highlights several clones of Chardonnay grown on individual blocks. The Wente clone grown on Northeast-facing Blocks 3 and 5 has a smaller berry which gives the wine a rich texture when young, and in time develops an oily, succulent mouthfeel. An addition of "Musqué" clone Chardonnay grown on our rocky Southeast-facing Block 7 gives the wine a rich aroma and flavor of ripe citrus. Each block is harvested, fermented and aged separately. The final blend offers 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 several years after release.*