



WINE STATISTICS

VINEYARDS:	62% Stage Gulch; 25% Smith; 11% Schug Estate; 2% Ricci
APPELLATION:	Sonoma Coast
HARVEST DATES:	September 12 th through October 13 th , 2012
SUGAR AT HARVEST:	24.2 degrees Brix average
FERMENTATION:	25% neutral oak cask fermented; 75% cold-fermented in stainless steel tanks
AGING / COOPERAGE:	25% aged "sur-lie" for 5 months in 132 gallon neutral oak puncheons
ALCOHOL:	14.5% by volume
ACIDITY:	TA = 0.67 g/100ml; pH = 3.57
PRODUCTION:	6,021 cases (12 x 750ml)
RELEASE DATE:	November 1 st , 2013
WINERY RETAIL:	\$25 per 750ml bottle, upon release

WINEMAKER'S NOTES

We crafted this Chardonnay from select vineyards located in the Sonoma Coast appellation, including the microclimates of western Carneros, southern Sonoma Valley and the Petaluma Gap. Produced in a lively, crisp style that emphasizes varietal character without the use of new oak, it has a spicy citrus bouquet that leads to juicy flavors of white peach and nectarine, followed by a sleek, juicy finish. Try it as an elegant aperitif paired with hors d'oeuvres, or with lighter dishes such as soups, salads, seafood and pasta dishes.