

2017 CARNEROS CHARDONNAY



Winery Retail: \$35

Alcohol: 14.0% by volume

Harvest Dates: Aug. 31 - Sep. 20, 2017

Vineyards: 37% Schug Estate
23% Ricci
21% Wildcat Mountain

10% Wood Valley
9% Iund

Release Date: November 1st, 2018

Acidity: TA=0.69g/100mL; pH=3.39

Brix at Harvest: 24.3 degrees

Fermentation: 100% barrel fermented

Aging/ Coopersage: Aged “sur-lie” for 8 months in 20% new French oak barrels

Production: 4,580 cases (12x750mL); 513 cases (12x375mL); 5 cases (6x1.5mL)

This classic Carneros Chardonnay was grown primarily on the Schug Estate vineyard, with additional barrels from our grower-partners Ricci, Wildcat, Wood Valley and Iund Vineyards. It was fermented and aged on the lees (“sur-lie”) in small French oak barrels, with judicious 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.



JAMES SUCKLING.COM 90 POINTS

2016 Vintage:

Wine Spectator 89 POINTS

2015 Vintage:

Wine Advocate 90 POINTS

Schug Carneros Estate Winery
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