

# 2018 SONOMA COAST CHARDONNAY

**Winery Retail:** \$25

**Release Date:** December 1st, 2019

**Alcohol:** 13.9% by volume

**Acidity:** TA=0.66g/100mL; pH=3.50

**Harvest Dates:** Sep. 9 - Oct. 11, 2018

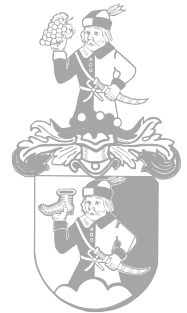
**Brix at Harvest:** 23.9 degrees

**Vineyards:** 49% Guerneville Road 5% Wildcat Mountain  
24% Smith 4% Ricci  
18% Schug Estate

**Fermentation:** Cold-fermented in stainless steel tanks

**Aging/ Cooperage:** Stainless steel and neutral oak casks

**Production:** 5,677 cases (12x750mL)



*Our Sonoma Coast Chardonnay is produced with the minimal use of new oak, to allow the bright varietal character to shine through. It was harvested from select vineyards located in the Sonoma Coast appellation, including the cooler microclimates of western Carneros, southern Sonoma Valley and the Petaluma Gap. It has a spicy apple aroma with hints of nutmeg and cream. Silky textured, it has delicate flavors of fresh fennel, pear and ripe apple. Try it paired with aged cheeses such as Gouda or Manchego, or with delicate seafood dishes, soups and pastas.*



THE **tastingpanel** 92 POINTS  
MAGAZINE



SAN FRANCISCO CHRONICLE  
**WINE COMPETITION**

DOUBLE  
GOLD



GOLD

Schug Carneros Estate Winery  
(707) 939-9363 - [www.schugwinery.com](http://www.schugwinery.com)