

2017 CARNEROS CHARDONNAY 'ESTATE GROWN'

Winery Retail: \$50

Release Date: January 1st, 2019

Alcohol: 14.1% by volume

Acidity: TA=0.79g/100mL; pH=3.39

Harvest Dates: Aug. 31 - Sep. 11, 2017

Brix at Harvest: 24.1 degrees

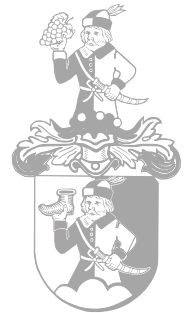
Vineyard: 100% Schug Carneros Estate Chardonnay

Clones: 41% G9V5 Wente (Block 5, 1990) 23% Clone 4 (Block 2, 1990)
28% Clone 17 (Block 1, 2013) 8% F1V3 Wente (Block 3, 1990)

Fermentation: 100% barrel fermented

Aging/ Coopersage: Aged "sur-lie" in 50% new French oak

Production: 659 cases (6x750mL); 18x1.5L bottles



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 selections grown on the loamy soil of Blocks 3 and 5 have smaller berries which gives the wine a rich texture when young, and in time develops an oily, succulent mouthfeel. Both Blocks 1 and 2 are heavier soils and offer wines of a more robust character. 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.

JAMES SUCKLING.COM 92 POINTS



90 POINTS



90 POINTS

2016 Vintage:



92 POINTS



90 POINTS

Wine Spectator 90 POINTS



Schug Carneros Estate Winery
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