

2018 CARNEROS CHARDONNAY

Winery Retail: \$35

Alcohol: 14.0% by volume

Harvest Dates: Sep. 17 - Oct. 19, 2018

Vineyards: 77% Schug Estate Vineyard
9% Iund Vineyard

Fermentation: 100% barrel fermented

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

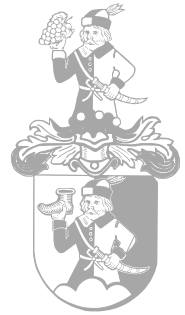
Production: 4,150 cases (12 x 750ml); 200 cases (12 x 375ml); 5 cases (6 x 1.5L)

Release Date: December 1st, 2019

Acidity: TA: 6.3g/L; pH: 3.66

Brix at Harvest: 24.3 degrees

13% Ricci Vineyard
1% Wildcat Mountain Vineyard



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



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Schug Carneros Estate Winery
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