

# 2018 CARNEROS CHARDONNAY ESTATE GROWN

**Winery Retail:** \$50

**Release Date:** April 1st, 2020

**Alcohol:** 14.1% by volume

**Acidity:** TA=6.5g/L; pH=3.61

**Harvest Dates:** Sep. 18 - Oct. 19, 2018

**Brix at Harvest:** 24.5 degrees

**Vineyard:** 100% Schug Carneros Estate Chardonnay

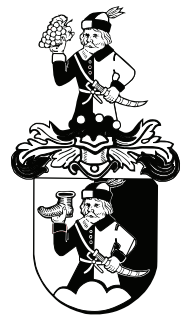
**Clones:** 39% Clone 17 (Block 1, 2013)  
28% Clone 4 (Block 2, 1990)

23% F1V3 Wente (Block 3, 1990)  
10% G9V5 Wente (Block 5, 1990)

**Fermentation:** 100% barrel fermented

**Aging/ Cooperage:** Aged “sur-lie” for 7 months in 34% new French oak. All barrels were protected from malolactic fermentation

**Production:** 797 cases (6 x 750ml); 18 x 1.5L 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 in individual blocks. The Wente selections grown on the loamy soil of Blocks 3 and 5 have smaller berries which gives the wine a richer texture when young, and in time develop an oily, succulent mouthfeel. Both Blocks 1 and 2 contain 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 pasta dishes. It will gain complexity with additional cellaring for several years after release.*



90 POINTS



93 POINTS



Schug Carneros Estate Winery  
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