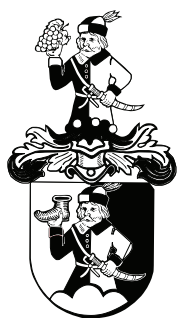


2019 CARNEROS CHARDONNAY



Winery Retail: \$35

Alcohol: 13.9% by volume

Harvest Dates: Sep. 26 - Oct. 22, 2019

Vineyards: 63% Schug Estate
30% Thornton Ranch

Release Date: August 1, 2021

Acidity: TA: 6.4g/L; pH: 3.59

Brix at Harvest: 24.4 degrees

7% Wildcat Mountain

Fermentation: Barrel and stainless steel fermented

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

Production: 2,480 cases (12 x 750ml); 374 cases (12 x 375ml); 5 cases (6 x 1.5L)



This classic Carneros Chardonnay was grown primarily on the Schug Estate vineyard, with additional barrels from the Wildcat Vineyard and Thornton Ranch. It was fermented and aged on the lees (“sur-lie”) in small French Oak barrels, with judicious new oak introduced. Malolactic 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  **91** POINTS



**DOUBLE
GOLD
MEDAL**

Schug Carneros Estate Winery
(707) 939-9363 - www.schugwinery.com