

2019 SONOMA COAST CHARDONNAY

Winery Retail: \$25

Release Date: September 1st, 2020

Alcohol: 13.7% by volume

Acidity: TA: 6.8g/L; pH: 3.67

Harvest Dates: Sep. 19 - Oct. 22, 2019

Brix at Harvest: 24.3 degrees

Fruit Source: Produced from grapes grown exclusively in the vineyards of the cool Sonoma Coast appellation, including those of Sonoma Carneros.

Fermentation: Cold-fermented in stainless steel tanks

Aging/ Cooperage: Stainless steel and neutral oak casks

Production: 5,431 cases (12x750mL)



Our Sonoma Coast Chardonnay is produced with minimal use of new oak to allow the bright varietal character to shine through. It was harvested from selected vineyards located in the Sonoma Coast AVA, including the cooler microclimates of western Carneros. It has an elegant citrus aroma, with hints of pineapple and white peach. The palate opens with delicate flavors of quince and stone fruits and finishes with mouthwatering acidity. Try it paired with aged cheeses such as Gouda or Manchego, or with delicate seafood, soup, and pasta dishes.

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