

# 2020 SONOMA COAST CHARDONNAY

**Winery Retail:** \$28

**Release Date:** October 1st, 2021

**Alcohol:** 13.5% by volume

**Acidity:** TA: 5.8g/L; pH: 3.43

**Harvest Dates:** Sep. 21 - Oct. 9, 2020

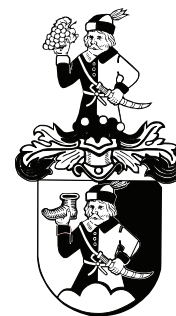
**Brix at Harvest:** 24.1 degrees

**Appellation:** 100% Sonoma Coast

**Fermentation:** Cold-fermented in stainless steel tanks

**Aging/ Cooperage:** Stainless steel and neutral oak casks

**Production:** 3,896 cases (12 x 750ml)



*Our Sonoma Coast Chardonnay is produced with the 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 a mouthwatering acidity. Try it paired with aged cheeses such as Gouda or Manchego, or with delicate seafood dishes, soups, and pastas.*



## 2020 VINTAGE ACCOLADES

THE  
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MAGAZINE

94 POINTS

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90 POINTS

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