

2021 SONOMA COAST CHARDONNAY

WINEMAKING DATA:

Winery Retail: \$30

Alcohol: 13.8% by volume

Harvest Dates: Sep. 8th - 29th, 2021

Appellation: 100% Sonoma Coast

Fermentation: Cold-fermented in stainless steel tanks

Production: 5,025 cases (12 x 750ml)

Release Date: July 1st, 2022

Acidity: TA: 5.9g/L; pH: 3.38

Brix at Harvest: 24.2 degrees



WINEMAKER'S NOTES:

Our Sonoma Coast Chardonnay is produced without new oak to allow the bright varietal character to shine through. The fruit 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 grapefruit and white peach. The palate opens with delicate flavors of lemon, apple, and stone fruits and finishes with mouthwatering acidity. Try it paired with aged cheeses such as Gouda or Manchego or lighter seafood dishes, soups, and pastas.

ACCOLADES:

2021 VINTAGE ACCOLADES

THE **tastingpanel**
MAGAZINE

94 POINTS

2020 VINTAGE ACCOLADES

THE **tastingpanel**
MAGAZINE

94 POINTS

JAMESSUCKLING.COM

90 POINTS



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