

BARNETT VINEYARDS

Spring Mountain District

NAPA VALLEY

Chardonnay **Sangiaco Vineyard** **Carneros** **2013**

| | |
|--------------------------|--|
| Harvest Date: | October 3 rd , 9 th , 11 th , 2013 |
| Grape Source: | Sangiaco Vineyards of Sonoma-Carneros (Blocks: 35% South Sonoma, 33% Vella, 32% Catarina) |
| Fermentation: | 100% Barrel Fermented, 17% Malolactic |
| Aging: | Aged 'Sur Lee' for 10 months in French Oak 20% new and 80% used |
| Alcohol: | 14.8% |
| Total Production: | 52 Barrels |
| Release Date: | September 2014 |
| Winemaker: | David Tate |

Vineyard Notes: In Napa Valley the 2013 growing season was a hot one, followed by a warmer than average fall. This exemplifies why our Chardonnay is grown around the corner in the fog laden Carneros Valley. Due to the cooler weather we were able to allow the Chardonnay to hang into October to fully develop the flavors our Sangiaco Chardonnay is known for.

Winemaking Notes: The grapes were harvested in the early morning where the cool fog kept the grapes fresh prior to their delivery to the winery. The grapes were whole bunch pressed and kept overnight in a cool tank to allow the solids to settle. The next morning the juice was inoculated and moved to barrel (20% new) for the primary fermentation. Every barrel began malo-lactic fermentation naturally. Each barrel was monitored for flavor profile changes throughout the malolactic and stopped at the perfect point, resulting in only 17% of the malic converting to lactic acid.

Tasting Notes: The 2013 Chardonnay from the Sangiaco Vineyard is a beautiful light gold shade. The nose is explosive with fresh pear, peach blossom and honeysuckle. As usual for this wine there is an underlying spiciness, in particular nutmeg. The palate is lush and round with richer notes of honeycomb, toffee and candy apple. The remaining malic acid (only 17% went to lactic) provides plenty of acidity to balance this rich wine. Although lively and fresh in its youth this wine will age wonderfully over the next 4-5 years (2018-2019).