

2017

Carneros Chardonnay

Harvest Date: Sept. 15, 20 & 25, 2017

Bottling Date: August 8, 2018

Avg. Harvest Brix: 24.3

Alcohol: 14.4%

Avg. Harvest Acid: 6.4g/l

Residual Sugar: 0.30%

Avg. Harvest pH: 3.53

Bottling pH: 3.45

Our Chardonnay comes from the Sangiacomo Family Vineyards just south of the town of Sonoma in the Carneros area, which provides ideal soils and climate for Chardonnay. The Sangiacomos have been farming for three generations, providing quality grapes to numerous wineries since the late 1960s.

The fruit was selected from three older established blocks of Home, Catarina and Green Acres. Each block was separately hand harvested, whole cluster pressed, and then fermented in 1/3 new barrels, 1/3 one-year barrels, and 1/3 older barrels. After primary fermentation, the wine was inoculated for a second, malo-lactic fermentation and aged on its lees for nearly nine months. The three individual wines were blended shortly before bottling. Total production was 1219 cases.

Description: This was a wonderful vintage which produced an incredible Chardonnay with great potential for aging. The fruit aromas of peach and pear are enhanced with hints of toasted oak, thyme and caramel. The wine is very full bodied, with flavors of ripe peach and tropical fruits and a rich, thick finish. The oak is very well integrated, adding light toast to the aroma and accentuating the wine's richness with flavors of creamy vanilla and toffee. The wine can be enjoyed alone or with anything that calls for rich, full bodied Vin Blanc

Please visit us at our estate winery in scenic Lake County, open Friday through Sunday and by appointment, or anytime at www.ggwines.com.



