



## FLAMBEAUX 2017 CHARDONNAY, SONOMA COAST

### Vineyard Notes

Our Chardonnay comes from two different vineyards owned by the famed Sangiacomo family. Over the years they have consistently produced some of the highest quality grapes that can be found. The first block comes from their Roberts Road vineyard in the Petaluma Gap. This vineyard is cooler in temperature thanks to fog and wind that comes through the gap. The block has Dijon clone 95 that gets ripe even in the coolest climates and adds minerality and a green apple component to the blend. The other block is the Kiser vineyard in southwestern Sonoma that gets the last little bit wind and fog from the Petaluma Gap and San Francisco Bay to the south. It has the Wente clone that adds bright acidity and stone fruit impressions.

### Production Notes

This is our first Chardonnay and are thrilled to add a favorite of ours. We picked the grapes at night and brought them to the winery early in the morning to keep them cold. We pressed the fruit in whole clusters directly into barrels to start fermentation naturally with yeast that was on the fruit. We handled the wine in an oxidative way to let the juice brown and drop out any unstable pigments. After fermentation the wine underwent malolactic fermentation where malic acid is converted to lactic acid. We blended in January and aged the wine in approximately 30% new/70% neutral oak barrels. After aging we bottled it in the August following harvest.

### Tasting Notes

Our 2017 Chardonnay Sonoma Coast expresses a wonderful balance with notes of minerality, lemon curd, tropical fruits, and fresh-baked Challah. There is a hint of toast and spice that frames the fruit, with a long finish that invites more sips.

Vintage	2017
Varietal	100% Chardonnay
Appellation	Sonoma Coast
Vineyard Designation	Sangiacomo Roberts Road & Kiser vineyards
Harvest Date	September 4 & 6, 2017
Titratable Acidity	6.56 g/L
pH	3.36
Alcohol %	14.4
Aging	Aged in 100% French oak barrels – 30% new – for 11 months
Fermentation	Fermented in oak barrels with native yeast
Bottling Date	August 10, 2018
Production	200 cases
Suggested Retail:	\$50.00 per 750-mL

