



FLAMBEAUX 2018 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 Wentz clone that adds bright acidity and stone fruit impressions.

Production Notes

2018 was a cooler year so we harvested later than normal. This allowed the grapes to better developed the Roberts Road's signature bright minerality and the Kiser vineyard's concentrated lemon-drop goodness. Together they marry into a deep and complex Chardonnay. We picked at night to keep the grapes cold. Whole clusters were gently pressed into barrels, allowing native yeasts to naturally begin fermentation. The barrels were kept open, which allowed the juice to brown and drop out unstable pigments. After the primary, oxidative fermentation that creates a rich and smooth wine, it underwent malolactic fermentation, a secondary process in which tart malic acid is converted to creamy lactic acid. We blended the and aged the wine for 11 months in 30% new and 70% neutral French oak barrels.

Tasting Notes

Our 2018 Flambeaux Sonoma Coast Chardonnay has a wonderful balance of rich, ripe fruit with a hint of minerality. Hints of butterscotch crème brûlée, pear, honeysuckle, and lemon curd finish with a pleasing tang.

Vintage	2018
Varietal	100% Chardonnay
Appellation	Sonoma Coast
Vineyard Designation	Sangiacomo Roberts Road & Kiser vineyards
Harvest Date	September 10 & 29, 2018
Titrateable Acidity	6.25 g/L
pH	3.40
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	July 15, 2019
Production	238 cases
Suggested Retail:	\$50.00 per 750-mL

