



Vintage  
2023

Varietal:  
100% Chardonnay

Appellation:  
Sonoma / Carneros

Barrel Aging:  
7 months

Alcohol:  
13.4%

PH Level:  
3.57

Titratable Acidity:  
5.5 g/L

### A Cool Place to Grow Grapes:

The Carneros region that spans the southern end of Sonoma County is the ideal location to grow Chardonnay and Pinot Noir. With its long, moderately cool growing season enhanced by cool breezes and lingering fog, this region produces Chardonnay that is bright, crisp and slightly higher in acid than California's warmer growing regions.

### Historic Vineyards

Our Carneros Highway Chardonnay takes full advantage of five Carneros vineyards, each among the finest the appellation has to offer. Farmed by the Sangiacomo family, growers since 1904, these vineyards represents a Chardonnay resource unsurpassed anywhere in the region.

### Winemaking and Tasting Notes:

Tropical notes, with bright citrus acidity, dried pineapple, apples and soft oak nuances. 100% barrel fermented with 100% malolactic fermentation makes this wine a well-balanced Chardonnay that will develop with rich lushness over the coming year. This wine Straddles the line between oaky and buttery Chardonnay, with a touch of minerality and a long finish.

