



Vintage
2018

Varietal:
100% Pinot Noir

Appellation:
Sonoma/Carneros

Barrel Aging:
9 months

Alcohol:
13.9%

PH Level:
3.82

Titrateable Acidity:
5.6 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

Small berries equals intense flavors yielding a Pinot boasting hints of strawberry, and hibiscus on the nose with a dose of sandalwood and cedar. Interlaced with bright fruit, it's perfectly complemented by subtle hints of oak, from our 9 months of aging in French Oak barrels.

