



*Jaclynn Renée*

## 2018 CHARDONNAY

PETALUMA GAP

SANGIACOMO VINEYARD

SONOMA COUNTY



**CASES PRODUCED:** 125

**VINEYARD:** Roberts Road, Sangiacomo Vineyard

**CLONE:** Dijon - 95

**AGING:** 10 months in 25% New French Oak /100% French Oak  
<0.05% Residual Sugar/ 20% Malolactic Fermentation

**HARVEST DATE:** September 10, 2018

**BRIX AT HARVEST:** 23.9

### **PRODUCTION NOTES:**

Our Chardonnay was harvested in the early morning and delivered cold to the winery where it went straight to press. There, the juice was lightly pressed off of the skins to tank where it cold settled for 48 hrs. It was then transferred to French oak barrels and inoculated with a Burgundian yeast. It fermented to dryness in 15 days, and then 20% of the lot was inoculated with malolactic bacteria. Post ML fermentation, the lot aged on lees and battonage was performed every two weeks to create a beautiful mouthfeel until it was racked to tank for bottling in June 2018.

### **TASTING NOTES:**

This elegant Chardonnay shows honeysuckle, baked apple, fresh pear, and citrus notes on the nose. The palate is balanced and medium bodied with refreshing acidity and layers of lemon curd, vanilla, and spice. Enjoy with your favorite chicken or pasta dish.

### **ACCOLADES:**

Gold Medal -- San Francisco Chronicle Wine Competition