

2017 WESTWOOD CHARDONNAY
SANGIACOMO VINEYARD, SONOMA COAST AVA

WINEENTHUSIAST

93
POINTS



Farming

Sustainable

Cases

304

Clones

95 & 17

Aging

9 mths French
oak (30% new)

pH

3.25

TA

7.4 g/L

ABV

14.1%

Brix

22.4 & 23.8

This complex Chardonnay has bright aromatics of lemon curd, orange blossom and hints of flint. The brilliant citrus on the palate is balanced by the richness derived from aging on the lees. The creamy texture and lively acid core ends with a long finish of lemon tart.

Vineyard

We sourced our grapes from the prestigious Roberts Road Vineyard, located on the Sonoma Coast. The growing season is long and gentle, thanks to the coastal winds breezing in from the Pacific, keeping temperatures low and even. As the wind chills the vines, the late ripening grapes have time to develop intense and concentrated flavors.

Winemaking

The grapes were hand-harvested at night, clones kept separate before being gently whole cluster pressed. Primary and malolactic fermentations were finished in 30% new French oak over 8 months, aging an additional 6 months in these barrels. We were happy with the result, a Chardonnay with bright aromatics, sustained depth and a long, delightful finish.