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2016
Green Acre Hills Block
Chardonnay



The Hills Block is located in the Green Acres Vineyard, which is owned and farmed by the renowned Sangiacomo family, and lies in the Carneros AVA in the Sonoma Coast appellation. This benchmark property benefits from the cool San Francisco Bay winds, giving the Chardonnay grapes plenty of crisp acidity and freshness.

After an early budbreak and a long growing season, the fruit for the 2016 Green Acre Hills Block Chardonnay was picked on October 1st at 2 a.m. It was then pressed off the skins before undergoing native yeast and full malolactic fermentation, which took place in barrel. Bâtonnage occurred each day during primary fermentation and once per week after that. The Chardonnay was aged for 11 months in French oak.

The nose displays enticing aromas of apricot, honey, pear, wildflowers and spice. On the palate, layers of Golden Delicious apple, pineapple, shortbread and white flowers are underscored by good natural acidity and a flowing richness that carries the wine to a long finish with hints of lemon pie and vanilla.

APPELLATION: *Sonoma Coast*

VARIETAL: *100% Chardonnay*

CLONES: *Wente*

CLIMATE: *Cool nights, foggy mornings
and warm afternoons*

PLANTED: *1996*

YIELD: *1.5 tons per acre*

SOIL: *Silty clay loam*

COOPERAGE: *Francois Freres, Louis Latour, Damy,
Taransaud - 40% new*

PH: *3.64*

T.A.: *5.5*

ALCOHOL: *14.2%*

PRODUCTION: *150 cases*

CELLAR RECOMMENDATION: *Enjoy now through 2024.*