

B.R.COHN

2015 CHARDONNAY CARNEROS SANGIACOMO VINEYARD

Vineyard

This Chardonnay is made from grapes grown at Sangiacomo Vineyard in the Carneros Region of southern Sonoma Valley. Our Chardonnay is grown in the alluvial soil of the Sonoma Mountain foothills on a south east facing slope, warmed by morning sun and cooled by afternoon winds from the San Francisco Bay.

Winemaking

100% Barrel-fermented and aged sur lee for 10 months in 70% new François Frères, Louis Latour, and Billion barrels and 30% one year old Burgundy barrels. Regular stirring of the lees post fermentation. 100% complete malolactic fermentation.

Tasting Notes

Complex and classic, this chardonnay displays generous aromas of crème brûlée, ripe honeydew melon and a touch of baking spice. On the palate, the luscious rich texture envelopes the taste buds delivering wave after wave of Asian pear, cantaloupe, meyer lemon, hazelnut cream and a distinct crushed chalk minerality. Nuances of toasty oak surround the ripe fruit building the length on the palate and sustaining a steady evolution of flavors for a clean fresh finish.

Pairing Suggestions

Our Sangiacomo Chardonnay is perfect with roast duck, herb crusted salmon, curry chicken with mango chutney, cobb salad, baked brie and flat bread, and many vegetarian dishes such as braised tamari almond tofu.

Accolades

Top White Wine, Class Champion, Double Gold - Houston Rodeo Uncorked (2014)
Gold, 90 Points - Los Angeles International Wine Competition (2014)
92 Points ~ Wine Advocate, Robert Parker, Jr (2013)
Gold & 94 Points ~ California State Fair Commercial Wine Competition (2010)

Technical Data

Avg. Harvest Brix:	25.4
Alcohol:	14.57%
TA:	0.75 g/ 100 mL
pH:	3.53
UPC:	7 40216 22408 0
Case Production:	1,110
Case Weight:	39.45 lbs (12 x 750ml)
Case Dimensions:	13.75" (L) x 10.5" (W) x 12.25" (H)

