



**B.R. COHN**  
WINERY & OLIVE OIL COMPANY



## 2016 CHARDONNAY

SANGIACOMO VINEYARD, CARNEROS

### VINEYARD

This Chardonnay is sourced from two distinctive blocks of the Sangiacomo Vineyard in the Carneros region of southerly 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 breezes off the San Pablo Bay.

### WINEMAKING

The grapes were pressed immediately into cooled stainless steel tanks for a low temperature, slow fermentation. Once fermentation was two-thirds of the way complete the wine was barreled down into French oak to complete primary (alcoholic) fermentation and undergo malolactic conversion. Regular barrel stirring post-fermentation ensured a supple mouthfeel and aromatic complexity.

### TASTING NOTES

Bold and classic, this Chardonnay reveals aromas of mandarin oranges, white peach and tropical fruit laced with vanilla bean on the nose. The palate is well structured with flavors of peach marmalade, apricots and Bosc pear, the finish is bright with lively acidity and zesty citrus with toasted spice notes.

### PAIRING SUGGESTIONS

Our Sangiacomo Chardonnay is perfect with roast chicken, coriander crusted salmon, curry dishes with mango chutney, or a Cobb salad.

### TECHNICAL DATA

**Average Brix at Harvest:** 24.5

**Alcohol:** 14.5%

**TA:** .6 g/100 mL

**pH:** 3.55

**UPC:** 7 40216 22408 0

**Production:** 1,550 6-pack cases