

Saintsbury

Chardonnay Sangiacomo Green Acres Carneros



Vineyards: This bottling comes from the Green Acres blocks of the Sangiacomo Family Vineyard. Considered the Chardonnay sweet-spot of their plantings, these older vines give us deep complexity and added concentration resulting in powerful and balanced Chardonnays.

Appellation: Carneros

Clones: 809, Robert Young (clone 17), Old Wente, 548, Catarina (clone 4)

The Sangiacomo vineyards are found in western Carneros, known for their loam and clay soils and a mixture of flat land and rolling hillsides, which has the reliable marine fog that rolls in most every evening and burns off mid-morning.

Vinification: After night harvesting, the Chardonnay fruit arrives at Saintsbury within the hour of its pick. The clusters are sorted and transferred directly to a gentle, whole cluster press. The settled juice then goes to barrel for fermentation. During its 8 months in French oak barrels, the winemaking team employs bâtonnage to ensure a complex and well-balanced wine.

Grape varieties : Chardonnay

Soil : Loam and clay soils

Alcohol : 13.9%

Tasting notes :

An opulent nose is echoed in flavors of green pineapple, lemon curd, fresh citrus zest, tangerines and butterscotch lifted by a spine of fresh acidity. The linear mouthfeel gives way to a crème brûlée finish, all indicative of the cool climes and old-vine complexity found in the Green Acres blocks.

Press Notes

James Suckling

2018

94 points

Wine Enthusiast

2018

91 points

