

Saintsbury

*Chardonnay Sangiacomo Vineyards Carneros*



Vineyards: The Sangiacomo family have been farming in Sonoma for over 100 years, and Saintsbury has been making wines with them for nearly 40 of those years. Well known for their attention to detail, the result is a complex and vibrant Chardonnay.

Appellation: Carneros

Clones: Robert Young, Catarina, Old Wente, Dijon, 95, 809, 548

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 : 13.5%

Tasting notes :

Zesty notes of lime, kumquats and green pineapple, with powdered lily aromas. On the palate this wine is energetic from the start with tangy citrus, white peach and cloves.

Press Notes

James Suckling

2018

93 points

Wine Enthusiast

2018

91 points

