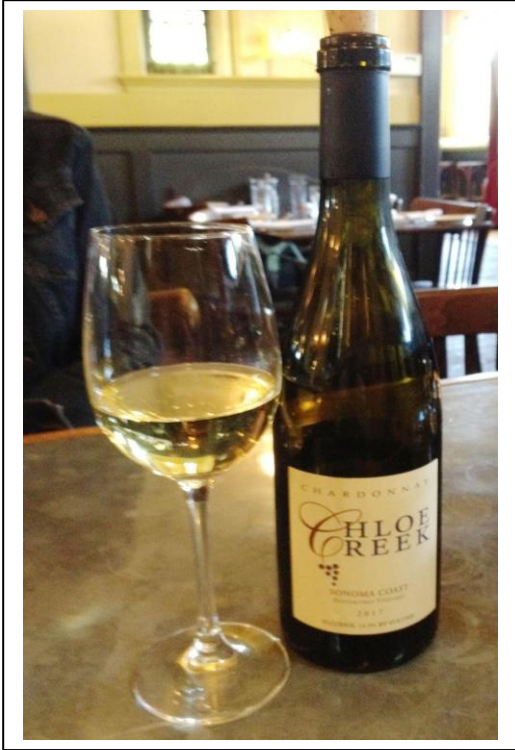


Chardonnay



2017 Sonoma Coast Sangiacomo Vineyard Chardonnay

Sensory Notes: Vibrant pale yellow tinged with green, the color of this wine displays its unique qualities at first glance. The nose is fragrant with lemon oil, crushed almonds and orange blossom. The palate is complex but well structured with racy acidity, tempered with unctuous texture. Flavors of toasted hazelnut and granny smith apple seamlessly meld with a lemon lavender crème brûlée finish. The mouth feel is quite lush considering the bright acidity and structure.

At Chloe Creek Vineyards, our mission is to create distinctive, limited-production vineyard designate Pinot Noirs and Chardonnay that showcase the true expression and complexity of the vineyard. We appreciate great food and wine and the lifestyle that comes with growing and making Pinots of exceptional quality.

Because world-class wine begins in world-class vineyards, our grapes are harvested only from the best Sonoma County Appellation vineyards.

Vineyard- the Sangiacomo planted Vella Ranch in 1997 to both Chardonnay and Pinot Noir varietals. Rodgers & Fowler Creek run through the vineyard, and the centuries have deposited the Zamora silty loam & Wright loam soils that give this chardonnay its edge of minerality. The vineyard produces distinctly small clusters, low yields, and results in remarkable wines

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VINEYARD

Varietal: Chardonnay

Appellation: Sonoma Coast

Vines: Zamora silty loam & Wright loam soils

Clones:

Yield: 2.1 tons per acre average

Harvest Date: September 3, 2017

Cases produced: 50

Alcohol: 14.3%

Yeast: Indigenous

Brix at Harvest: 24.5°

T.A.: .55g/100ml

pH: 3.69

Cooperage: 11 months French Oak, 25% new

Bottled: August 9, 2018

Release Date: May 2019

750ml