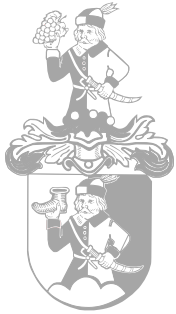


2018 CARNEROS CHARDONNAY



Winery Retail: \$35

Alcohol: 14.0% by volume

Harvest Dates: Sep. 17 - Oct. 19, 2018

Vineyards: 77% Schug Estate
13% Ricci

Release Date: December 1st, 2019

Acidity: TA=0.63g/100mL; pH=3.66

Brix at Harvest: 24.3 degrees

9% Iund
1% Wildcat Mountain

Fermentation: 100% barrel fermented

Aging/ Cooperage: Aged “sur-lie” for 8 months in 20% new French oak barrels

Production: 4,150 cases (12x750mL); 200 cases (12x375mL); 5 cases (6x1.5mL)

This classic Carneros Chardonnay was grown primarily on the Schug Estate vineyard, with additional barrels from our grower-partners Ricci, Wildcat, and Iund Vineyards. It was fermented and aged on the lees (“sur-lie”) in small French oak barrels, with judicious new oak introduced. Malo-lactic fermentation was not induced, allowing the wine to retain its natural acidity and varietal focus. The result is a wine that is both rich and powerful, while refreshing and elegant on the finish. It has a ripe, spicy tropical bouquet with flavors that suggest citrus, pear and spiced apples. Well-balanced acidity gives it a crisp, clean finish, making it an excellent wine with food. Try it with cream soups, rich seafood, fowl, veal and pasta dishes.



SAN FRANCISCO CHRONICLE
WINE COMPETITION

DOUBLE
GOLD

2017 Vintage:

JAMES SUCKLING.COM 90 POINTS



90 POINTS



Schug Carneros Estate Winery
(707) 939-9363 - www.schugwinery.com