

SCHUG

Estate Grown

SCHUG Carneros Chardonnay, "Estate Grown"

WINEMAKER'S NOTES

The Schug Estate vineyard, planted in 1989, sits at the base of a high ridge at the windy Western edge of the Carneros AVA in Sonoma County. This bottling highlights several clones of Chardonnay grown on individual blocks. The Wente selections grown on east-facing Blocks 3 and 5 have smaller berries which gives the wine a rich texture when young, and in time develops an oily, succulent mouthfeel. An addition of "Musqué" clone Chardonnay grown on our rocky Southeast-facing Block 7 gives the wine a rich aroma and flavor of ripe citrus. Each block is harvested, fermented and aged separately. The final blend offers intense fruit aromas of ripe pear and orange liqueur, complemented by a layer of toasty oak. Bright apple and citrus flavors give way to a full-bodied texture and a long finish. Try with shellfish, cream soups, chicken, veal, or rich pasta dishes. It will gain complexity with additional cellaring for several years after release.

WINE STATISTICS

VINEYARD (clones):	100% Schug Estate: 26% Block 7 (clones 41 & 77 musqué); 21% Block 2 (clone 4); 19% Block 3 (F1V3 Wente); 17% Block 5 (G9V5 Wente); 17% Block 1 (clone 17)
APPELLATION:	Carneros
HARVEST DATES:	September 2 nd through September 9 th , 2016
SUGAR AT HARVEST:	24.1 degrees Brix average
FERMENTATION:	100% barrel fermented and aged "sur lie" for 7 months. All barrels were protected from malo-lactic fermentation
AGING COOPERAGE:	50% in new French oak, 50% in 2 nd fill barrels and neutral oak casks
ALCOHOL:	14.1% by volume
ACIDITY:	TA = 0.72 g/100ml; pH = 3.44
PRODUCTION:	434 cases (6 x 750ml); 18 x 1.5L bottles
RELEASE DATE:	April 1 st , 2018
WINERY RETAIL:	\$45 per 750ml bottle