

Santiago Canyon Winery

2009 Chardonnay

Sangiaco Home Ranch Vineyards
Carneros AVA, Sonoma, California

Vineyard: The grapes for our 2009 Chardonnay come from the Sangiaco Vineyards in Carneros AVA, Napa. Carneros is a 90 square mile region located along the low lying hills of the Myacamas range in both Sonoma and Napa. The close proximity to the cool fog and breezes from the San Francisco bay makes the climate in Carneros cooler and more moderate than the regions further north in Napa Valley and Sonoma Valley. This is the perfect microclimate and soil allows us to craft a rich, ripe, elegantly structured Chardonnay that's delicious on release, but also ages well in bottle. Or fruit is picked at night, ensuring it arrives at the winery in pristine condition.

Vintage 2009: Nature was once again the hero in 2009, providing lush, beautiful grapes for great wine. Outside of Sonoma Valley, many didn't realize the 2009 vintage produced outstanding fruit that looks and tastes to be a spectacular vintage. Rainfall was only two-thirds of normal, but the timing of the precipitation was on our side. The lack of frost and mild, cool growing season, and nature in harmony provided vines and grapes the best growing conditions possible. This enabled us to harvest our Carneros Chardonnay grapes with an excellent balance of sugar and acidity on September 23rd. The 2009 vintage yielded a vibrant, expressive Chardonnay boasting rich, concentrated fruit flavors balanced by crisp acidity.

Winemaking: After night-harvesting, we cold soaked the grapes for 7 days at 36 degrees to concentrate flavour. The grapes then went to whole-cluster de-stem and press. We then fermented the juice in small vessels, and finished malolactic fermentation in small 100% new Hungarian oak barrels. The 2009 vintage produced fruit with tremendous varietal intensity and exceptionally well-balanced flavors, which highlight the wine's lovely natural attributes. Our 2009 Carneros Chardonnay spent four months final aging in 100% new, smaller Hungarian oak barrels, with bi-weekly stirring of the lees to further enrich texture and flavor. Alcohol 15%, Brix: 26.0, pH: 3.36, TA: 0.72g/100ml, yeast strain ICV-D47, aged sur lie, 100% malolactic.

Tasting Notes: Our 2009 Carneros Chardonnay is bold and seductive with brilliantly fresh, complex aromas of lemon-lime, scented pear, ripe yellow apple, honeydew melon and mineral. On the sleek, vibrant palate, rich, concentrated, ripe apple and pear flavors dominate, with refreshing citrus, mineral, oak and vanilla tones emerging in the wine's wonderfully long, crisp, finish. Deliciously fresh and delectable now, this youthful Chardonnay will blossom and gain further richness and complexity with another 6-8 months in the bottle and will drink beautifully for 3 to 5 years. "We hope you enjoy this luscious Chardonnay as much as we enjoyed making it" – *JT Jon Theurich*