



LA FOLLETTE WINES

AN ONGOING DIALOGUE
WITH SINGULAR VINEYARDS

2014

CHARDONNAY

SANGIACOMO VINEYARD

Sonoma Coast/Sonoma County

ABOUT

The Sangiacomo Chardonnay is produced from two parcels – Green Acres and Roberts Road – both planted with Old Wente clone. The Green Acres block brings crisp acidity, Roberts Road delivers body, while the Old Wente clone offers savory tones in the wine. Together, the fruit and the site are expressed in unison with a light winemaker’s touch to capture the flavor and texture of this Sonoma Coast Chardonnay.

WINEMAKING

2014 was an early harvest for all of our vineyards. The Sangiacomo Chardonnay was picked earliest to date: the Green Acres block on September 18 and the usually late-ripening Roberts Road block on September 22. We pressed the clusters straight to barrel without cold settling and kept the lees in contact with the wine throughout the aging process. Although it requires more vigilant monitoring throughout maturation, this approach yields wine of superior texture and character. The lees were stirred in barrel into the early spring.

TASTING NOTES

A bouquet of white peach, biscuit and wet stone immediately entices. With time in the glass, oak spice and a roasted chestnut richness emerge. A vanilla cream entry leads to a well-integrated acidity that supports the lifted fruit flavors while complementing the wine’s mineral component. The finish boasts a pleasing note of mandarin zest. This is a Chardonnay of finesse with finely balanced weight and structure.

TECHNICAL NOTES

100% Chardonnay | Old Wente - “Catarina” Selection
Native primary and secondary fermentations in French oak barrels
10 months on the lees with bâtonnage
Alc. 13.2% | pH 3.44 | TA 0.63g/100mL
405 cases
Price \$38

