

LA FOLLETTE

vi. 2013

CHARDONNAY

SANGIACOMO VINEYARD

Sonoma Coast | Sonoma County



Managed by third-generation farmers, brothers Mike and Steve Sangiacomo with their brother-in-law, Mike Pucci, this vineyard benefits from the cooling influence of the Petaluma Gap. Planted in 1998, the Roberts Road block is rooted in an ancient footprint of Copeland Creek, providing alluvial soils with tracks of gravel. The vines are trellised on a double Guyot system and farmed to Greg's specifications, including leaf-pulling and fruit-drop passes. We work with the excellent Old Wente Chardonnay clone from this vineyard, where the fruit is picked and pre-sorted under the light rigs of the Sangiacomo night harvesting team.

The Sangiacomo Chardonnay is our nod to white Burgundy, made in an intentionally reductive style. 2013 was a year of perfect ripening and the three blocks we work with, Vella, Green Acres and Roberts Road came in on the first three days of October. The quality of the fruit allowed us to ferment these wines in the style we've come to be known for: going straight to barrel without cold settling and keeping the lees in contact with the wine throughout the aging process. Although it requires more vigilant monitoring throughout maturation, we use this approach in the best years, as we feel it yields a wine of superior texture and character. Gentle bâtonnage was executed until the beginning of spring, building on the core flavors and adding to the mouthfeel.

Rich and inviting aromas of brioche, honeydew and toasted spices. A creamy entry with yellow pear and pineapple on the mid-palate. Bright and lifting acidity transitions to a minerality, with fresh green apple on the finish. The layers and progression of textures of the wine are inhibited if served too cold; best to enjoy at cellar temperature. Like its Burgundian counterparts, this is a Chardonnay that will continue to develop richness and complexity with cellaring.

APPELLATION	Sonoma Coast
CLONES	Predominately Old Wente
FERMENTATION	Native yeast in French oak barrels
AGING	10 months sur lie with bâtonnage
ANALYSIS	Alc. 14.1%/pH 3.6/TA 0.58 g/100mL
PRODUCTION	890 cases
SUGGESTED RETAIL	\$38

