

WESTWOOD

ANNADEL GAP VINEYARD

38°17'30"N – 122°27'27"W

2016 SANGIACOMO VINEYARD CHARDONNAY

SANGIACOMO VINEYARD

100% Chardonnay | 100% French & neutral puncheons; 30% new | pH: 3.36 | TA: 6.47g/L | Brix: 23.8 | Abv: 14.1%

Fruit was hand-harvested at night. Clones were kept separate; whole cluster pressed. Native yeast began primary fermentation in an egg-shaped vessel. Primary and malolactic fermentations were finished in 30% new French barrels & neutral puncheons over a period of 12 months; 6 months of battonage. Clones were blended after 12 months & finished in stainless steel for 5 additional months. Lightly fined and bottled unfiltered.

SITE: Sangiacomo Vineyard HARVEST DATE: 9/15/16 CLONES: 17 & 95 AGED: 12 Months CASES: 250

AROMATICS

Fresh lemon curd tart, candied lime rind, lemon cream and hazelnuts, lemon grass, fresh thyme, ripe honeydew melon, mandarin and lime blossom.

PALATE

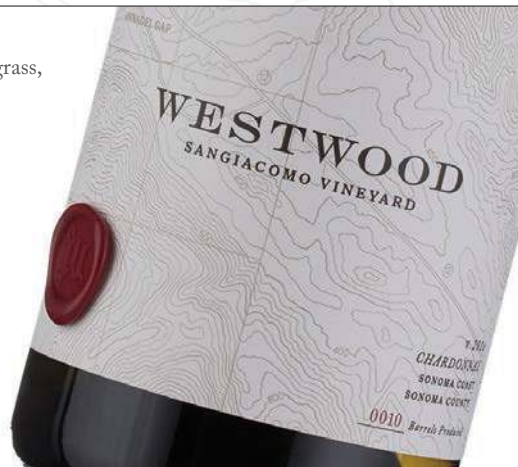
Bright and wildly expressive with fine acidity and long mineralogy perfectly matched by a lush and fresh lemon/lime zest on the mid-palate. Graham cracker cheesecake crust, lemon cream brioche with honey and wildflowers complete the long elegant finish.

PAIRING

Spring risotto with asparagus and fresh shaved pecorino, roasted rainbow carrots with honey-butter glaze, Linguini con Vongole.

AGING

Enjoy through 2027



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