

LA FOLLETTE

vi. 2012

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. 2012 was a year for late ripening, but the results were worth the wait. As usual, the Old Wente clone in the Vella block was the first to be picked on September 26th. The fruit set was perfect at that site and the clusters arrived at the winery in pristine condition. On October 12 and 13, the Green Acres and Roberts Road blocks were picked and pressed into the same tank. 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. Gentle bâtonnage was executed until late spring, building on the core flavors and adding to the mouthfeel.

An expressive bouquet of baking apple, sweet cream and bay leaf. On entry, the wine's richness spreads across the palate, cut by fresh acidity. The mid-palate is balanced between minerality and citrus notes. Tactile impressions of apple skin and a delicate toastiness draw out the long finish. With time in the glass or decanter, the savory and musky signature of this wine emerges. Like its Burgundian counterparts, this is a Chardonnay that will continue to develop richness and complexity with cellaring.

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| APPELLATION | Sonoma Coast |
| CLONES | Predominately Old Wente |
| FERMENTATION | Native yeast in French oak barrels |
| AGING | 11 months sur lie with bâtonnage throughout maturation |
| ANALYSIS | Alc. 13.5%/pH 3.49/TA 0.62 g/100mL |
| PRODUCTION | 835 cases |
| SUGGESTED RETAIL | \$38 |

