



2017 SANGIACOMO GREEN ACRES CHARDONNAY

VINEYARD STORY

THE PLACE

Year Planted: 1994.

WINEMAKING

11 months in low toast, air-dry 3-year-old French oak, 25% new

CHEMISTRY

ABV: 13.9 | pH 3.41 | TA 6.4

SENSORY

There's an enticing deep golden yellow color with tinges of green implying a concentrated, youthful vintage. It is immediately complex with forward aromas of baked apple, lemon curd, vanilla, hazelnut, and pain grillé. Ripe pineapple flavors with a mineral expression come in on the palate where richness is deftly balanced by mouthwatering acidity and freshness. This wonderful tension draws you in for more with this dynamic Chardonnay. Pairing this wine is easy with salmon rillettes, an asparagus bok-choy frittata, crab cakes (horseradish cream if you like a bit more heat), or chicken Dijon. You can never go wrong with cheese, try Garrotxa, a Spanish goat cheese, Camembert, or even an English Stilton. Enjoy today or cellar for 2-4 years (2021-2024).

CASES

327 | \$38



Robert Parker
WINE ADVOCATE

