



LA FOLLETTE

AN ONGOING DIALOGUE WITH SINGULAR VINEYARDS

2018 SANGIACOMO GREEN ACRES CHARDONNAY

Sonoma Coast, Sonoma County

VINEYARD STORY

The Sangiacomo family has been farming in Sonoma County for multiple generations. La Follette works closely with them for specific alterations to the rows the Sangiacomos farm for our use making this a truly distinct single vineyard wine. Green Acres Vineyard benefits from the moderating temperatures and maritime breezes preserving the acid and balancing the fruit's intensity, especially on the Old Wente clone.

THE PLACE

Vineyard Size: 2 acres

Soil Type: Zamora Alluvial Clay Loam

Elevation: 30'

Clone: Old Wente; Catarina Field Selection

Rootstock: 5C

Aspect: East-West

Spacing: 8'x6' and 9'x6'

Year Planted: 1994

WINEMAKING

Harvest Pick: September 30, 2018

Whole-cluster pressing

No sulphur added to juice prior to fermentation

100% native yeast primary fermentation

100% wild malolactic fermentation

Bottled: July 17, 2019

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

CHEMISTRY

ABV: 13.9 | pH: 3.35 | TA: 0.64

SENSORY

A buttery golden color, with a hint of daffodil, greets you. Intricate aromatics burst on the scene including Gravenstein apple and Asian pear. Those follow through in the flavor profile and expand to lemon meringue, white peach, green almond, and a touch of honey and nutmeg. There's a mouthwatering tartness that we love followed by a refreshing "bite" at the end – the two balancing each other in this energetic full-bodied Chardonnay. Tasting beautiful now, it will cellar well for 2-4 years (2023-2025). Savor this with fried potatoes dipped in a creamy pesto sauce, petrale sole, fresh green salad with candied pecans, or sliced baguette with dill Havarti.

CASES

147 | \$38

