

LA FOLLETTE



2008

Chardonnay

APPELLATION	Sonoma Coast
CLONES	Predominately Old Wente
FERMENTATION	Native fermentations in French oak barrels
AGING	10 months <i>sur lie</i> with early <i>bâtonnage</i>
ALCOHOL	14.1%
PRODUCTION	395 cases

Sangiacomo Vineyard, Sonoma Coast

This wine shows delicate floral aromas juxtaposed with more sauvage, visceral components. Pungent white freesia, vanilla bean, Asian pear and a touch of anise spice and musk aromatics, with a smooth entry and a rich, textured mouthfeel. With time in the glass, notes of caramel, fried plantain, narcissus and the pleasing fruitiness of the Old Wente clone emerge, though the acids persist long into the finish.

Managed by third-generation farmers, brothers Mike and Steve Sangiacomo, this vineyard benefits from a daily stream of cool air pulled inland from the San Pablo Bay. Planted in 1998, the Roberts Road block is rooted in an ancient footprint of Copeland Creek, providing alluvial soils with tracks of gravel. We work with the excellent Old Wente Chardonnay clone from this site, where the fruit is picked and pre-sorted under the light rigs of the Sangiacomos' night harvesting team.

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