



GREGORY
JAMES

2022 Sangiacomo Vineyard Roberts Road Chardonnay Petaluma Gap, Sonoma County

Tasting Note: This cool climate Chardonnay has bright and refreshing aromas of apple, stone fruit and citrus along with hints of jasmine and wet stone. The palate is clean and crisp with balancing notes of oak that add weight and texture to the lively acidity. Flavors of crisp apple, ripe peach and citrus blossom delight the palate and linger in the long finish. The freshness of this Chardonnay allows it to pair with a myriad of dishes including fresh seafood, creamy cheeses and pickled vegetables.

Winemaking Notes: After the grapes were hand harvested, they were taken directly to the winery and lightly whole cluster pressed, a process that takes time, but the resulting juice is clean, clear and free of astringent characteristics. The juice was then placed in a small stainless steel tank and cooled to 50°F to prevent fermentation while allowing any solids to settle to the bottom of the tank. After two days, the juice was racked off the solids and moved to French oak barrels in a cool room to ferment slowly for two weeks. Once fermentation was complete, the barrels were topped, and three out of the five barrels were allowed to go through malolactic fermentation. Each barrel was stirred every other week for two months to add texture and mouthfeel to the wine. After malolactic fermentation was complete, the barrels were topped once again and aged on the lees in the cellar with optimal temperature and humidity for eight months.

Vineyard Notes: Three generations of the Sangiacomo family have farmed in Sonoma County since 1927. The third generation of the Sangiacomo family, Mike, Steve and Mia, grew up on the ranch and learned the ropes early in life. Today, they work hard to ensure ever increasing levels of quality in the vineyards and that the family legacy is passed on to future generations.

Roberts Road Vineyard was planted in 1999 and since then the grapes have become some of the most prestigious that the Sangiacomo family cultivates. Bordered by Copeland Creek on the north, the soil is very well drained with silty gravel. The vineyard stays in the fog until midday therefore the growing season is long, slow, and even, creating wines of Burgundian style, abundant in fruit character, yet delicate in mouthfeel.

Technical Notes

Fruit Source: Roberts Road Sangiacomo Vineyard, Petaluma Gap, Sonoma County

Varietal: 100% Chardonnay, Clone 17

Harvested: September 17, 2022

Barrel Treatment: 100% French Oak (20% new)

Bottled: June 9, 2023

Final Chemistry: 6.9 g/L TA, 3.67 pH. 14.2% Alcohol

Cases produced: 110

