

SCORE: 92

**2015 Sojourn Cellars
Sangiaco Vineyard
Sonoma Coast Chardonnay**

14.1% alc., pH 3.39, TA 0.70, 348 cases, \$45. Release spring 2017. The wine is a combination of clone 95 from Sangiaco Roberts Road Vineyard and Old Wente clone from Sangiaco Vella Ranch and Green Acres. Whole cluster pressed, fermented slowly in French oak barrels using native yeast, lees stirring the first three months, and aged in French oak barrels, 30% new. Malolactic fermentation allowed to progress as far as it desired. Bottled unfined.

Moderately light golden yellow color in the glass. This wine is styled in a more vibrant, bright style. Aromas of lemon and grapefruit lead to a crisp and clean palate that is citrus driven. Vivid flavors, with oak playing a minor role, and finishing on a spirited note with a juicy, cleansing attitude.