

Landmark Vineyards

2018 SANGIACOMO CHARDONNAY

VARIETAL	Chardonnay
APPELLATION	Carneros
BARREL REGIME	French oak aged for 15 months (35% new)
FERMENTATION	Native Yeast
WINEMAKER	Greg Stach
BOTTLING DATE	February 2020
ALCOHOL	14.4%

VINEYARD NOTES

The vineyard source for this wine is situated in the cool and windy Sonoma Carneros region just north of San Pablo Bay. This appellation is highly regarded as one of the finest places to grow Chardonnay in California. The patience to allow the grapes to reach ideal fruit maturity with optimal acid and sugar balance is paramount for this wine. By hand-harvesting at night, the grapes for this Chardonnay arrive at the winery in the cool morning hours.

WINEMAKER NOTES

The 2018 Sangiacomo Chardonnay comes from two different blocks of Wente clone from the Kiser Vineyard section of the Sangiacomo Vineyards. The fruit was handpicked on September 10th and 15th respectively and delivered to the winery at first light. Each lot was whole-cluster pressed and the juice settled for a day before being racked to French oak barrels (35% new). An indigenous fermentation with yeast on the grapes ferments the wine to dryness and lees stirring is performed every two weeks to help create a creamy mouthfeel. The Chardonnay is encouraged to go through full malolactic fermentation and is bottled unfiltered.

TASTING NOTES

Lemon color with aromas of ripe lemon, green-yellow apple fresh quince, with subtle white floral notes and custard on the nose. The palate shows ripe lemon, green and yellow apple, peaches, vanilla and oak on entry with a full, creamy mid-palate balanced with fresh acidity and savory elements. The finish is moderately long with lemon curd, oak, subtle dried herbs and a cleansing chalky texture that balances the wine's ripe fullness.

SUGGESTED FOOD PAIRINGS

The 2018 Sangiacomo Chardonnay is complex with full, ripe fruit that remains fresh and complex from beginning to end. Serve with pasta dressed with a lemon garlic sauce topped with pan-seared scallops.

WINERY HISTORY

Nestled at the base of the Mayacamas Mountains in the Sonoma Valley, Landmark Vineyards epitomizes the rustic grace and beauty of Sonoma County. Since 1974, Landmark has been dedicated to producing handcrafted, ultra-premium Chardonnay and Pinot Noir, sourcing grapes from unique vineyard sites throughout California to create rich, balanced wines.



TASTING NOTES BY GREG STACH, WINEMAKER

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