

RUSSIAN RIVER VALLEY
CHARDONNAY
 SONOMA COUNTY

LABEL ARTIST:

Alberto Cerriteño



A striking aroma of honeysuckle jumps out of the glass, followed by poached pear, apricot, honeydew melon and crème brûlée. The palate picks up on the poached pear and adds a touch of butterscotch, honey, a nice lemon-lime zing and supporting undertones of toasty oak. We're delighted with how successfully the 2010 strikes a balance between texture and body on the one hand, and acidity and verve on the other. If we had to compare it to a past vintage, we'd say this one is closest to our 2005 or 2008.

While both tempting and rewarding now, it's only going to improve with a bit of patience. We expect the wine to really start hitting its stride somewhere between late summer and Thanksgiving, and then enjoy a graceful evolution over the next 3 to 5 years. If you've been a fan of our Russian River Chardonnay in the past, this wine will deliver on every level.

DRINKING WINDOWS: Prime drinking: late 2012 through 2015
 Graceful ageability: 2016+

STATS: pH: 3.36 | TA: 6.2 g/L | Alcohol: 14.5%
 Bottling: December 6, 2011 | Release: Spring 2012
 Cases Produced: 272

GREEN ACRES HILL
CHARDONNAY
 SONOMA COAST

LABEL ARTIST:

Aubrey Learner



Remarkable for its contrast to the Russian River bottling, our 2010 Sangiacomo Green Acres Hill Chardonnay starts off on entirely different aromatic notes: toasted hazelnut, lime, acacia and chamomile, green apple and slate. Only on the palate do elements of ripe pear, citrus and crème caramel reveal subtle similarities to its sibling. Complex and medium weight, great precision and mouth watering acidity offer a tremendously long finish and ensure a lengthy and successful cellar life.

While only our second vintage of the Green Acres Hill, it shows consistency thus far and we recommend cellaring for at least a year before diving in. If you haven't opened a 2009 in a while (or perhaps not ever), now might be a good time to give one a try. If you like how that wine is evolving, the 2010 promises great pleasure.

DRINKING WINDOWS: Prime drinking: 2013 through 2016
 Graceful ageability: 2017+

STATS: pH: 3.39 | TA: 6.7 g/L | Alcohol: 14.2%
 Bottling: December 6, 2011 | Release: Spring 2012
 Cases Produced: 142