

Educated Guess

× (CARNEROS + 2015)

CHARDONNAY

THE NUMBERS

- 100% Chardonnay
- 100% Sangiacomo Vineyards—Sonoma Carneros
- 50% Barrel/Malolactic Fermentation
- 50% Stainless Steel Fermentation
- 12 Months in French Oak Barrels
- 4004 Cases Produced
- June | 2017 Bottling Date
- 14.6% Alcohol by Volume
- \$25 Suggested Retail Price (UPC Code 8-98079-00101-7)

THE STYLE

By combining the characteristics that both traditional barrel fermentation and stainless steel ferment provide, we were able to retain the delicious tropical fruit flavors, while also giving the customer what they have come to love in Chardonnay—creamy notes, toast, spice, and vanilla without being overdone in any way. No “stick of butter and a 2 x 4” Chardonnay here! Very food friendly and crowd pleasing!

Roots Run Deep Winery
707.945.1045
www.RootsRunDeep.com

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Wine = REDUCTIVE
(SO₂ prevents oxidation & bottle fermentation)
For oxidation to occur reduction must occur