



**2018 BOUGETZ CELLARS
PARCHED. SONOMA COAST
CHARDONNAY**

WINEMAKER NOTES

The 2018 parched. Chardonnay is a single vineyard wine originating from the Gold Coast Vineyard in the Sonoma Coast AVA. With San Pablo Bay in view from the vineyard, the fruit for this wine is protected with a blanket of fog throughout the summer mornings, retaining the freshness in this wine. Having gone through full malolactic fermentation in barrel, the bright apple aromatics still jump out of the glass. Retaining some mid-palate bodyweight from barrel fermentation, it is surprising how clean this wine is on the palate. Great with food and will hold up to medium term cellaring.

HARVEST NOTES

The 2018 growing season began with a relatively dry spring and just a bit below normal rainfall over the winter. Budbreak was close to normal, leading to flowering in late May. The summer didn't see too many heat spikes, but we were treated to cooler than normal mornings, which slowed down the maturation process leading to a night pick on October 14th.



Harvest date: October 14th, 2018

- Appellation: Sonoma Coast
- Vineyard: Gold Coast Vineyard
- Brix at harvest: 25.5
- Fermentation: 50% new French Oak, 50% used French Oak
- Aging: Aged 10 monthly in French oak, on the lees, stirred monthly
- Alcohol: 14.5%
- pH: 3.46
- TA: 6.40 g/L
- Bottled: July 2019
- Case production: 155 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$25



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