



**2019 BOUGETZ CELLARS
PARCHED. SONOMA COAST
CHARDONNAY**

WINEMAKER NOTES

The 2019 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. A bit creamier on the mid-palate than the previous year, this wine still has the freshness to balance the weight from barrel fermentation and aging. 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 2019 growing season began with an above normal rainfall over the winter. Budbreak was close to normal, leading to flowering in late May. We saw a heat spike in June, and one more in August, but overall, the temperatures were warm, and not too hot. Maturation proceeded steady as the late August, into September saw cooler than normal temps, allowing the fruit to hang about a week longer than normal. Harvest was done at night on October 22nd, 2019



Harvest date: October 22nd, 2019

- Appellation: Sonoma Coast
- Vineyard: Gold Coast Vineyard
- Brix at harvest: 24.9
- Fermentation: 50% new French Oak, 50% used French Oak
- Aging: Aged 10 monthly in French oak, on the lees, stirred monthly
- Alcohol: 14.7%
- pH: 3.6
- TA: 5.20 g/L
- Bottled: June 2020
- Case production: 150 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$25



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