



**2020 BOUGETZ CELLARS
PARCHED. SONOMA COAST
CHARDONNAY**

WINEMAKER NOTES

The 2020 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. Notes of apple, lemon and vanilla intermix on the nose. A weighty mid-palate reflecting the barrel aging, and lee stirring that occurred for 9 months. A surprisingly clean wine showing freshness on the finish. Great with food and will hold up to medium term cellaring.

HARVEST NOTES

The 2020 growing season went from hope and excitement, to literally crash and burn. Timing was everything with the 2020 harvest. When budbreak occurred around the end of February, we were blessed with warm days and clear skies. The growing season was moving along perfectly until the first of two fires hit the Napa Valley. Vineyards in the eastern part of Napa were most affected. The Gold Coast Vineyard was luckily far from the fires and was picked under clear night skies on October 8th.



Harvest date: October 8th, 2020

- Appellation: Sonoma Coast
- Vineyard: Gold Coast Vineyard
- Brix at harvest: 23.2
- Fermentation: 40% new French Oak, 60% used French Oak
- Aging: Aged 9 monthly in French oak, on the lees, stirred monthly
- Alcohol: 14.0%
- pH: 3.62
- TA: 5.50 g/L
- Bottled: May 2021
- Case production: 160 cases
- Winemaker: Thomas Bougetz
- Suggested retail: \$25



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