



## The Sagiacombo Vineyards - A Cool Place to Grow Grapes:

The Carneros region that spans the southern end of Sonoma County is the ideal location to grow Chardonnay and Pinot Noir. With its long, moderately cool growing season enhanced by cool breezes and lingering fog, the region produces wines that are bright, crisp and slightly higher in acidity than California's warmer growing regions.

### PINOT NOIR

Vintage  
2021

Varietal:  
100% Pinot Noir

Appellation:  
Sonoma / Carneros

Barrel Aging:  
9 months

Alcohol:  
13.9%

PH Level:  
3.82

Titratable Acidity:  
5.6 g/L



### Winemaking and Tasting Notes:

Small berries equals intense flavors yielding a Pinot boasting hints of strawberry and hibiscus on the nose, with a dose of sandalwood and cedar. Interlaced with bright fruit, it is perfectly complemented by subtle hints of oak from our nine months of aging in French oak barrels.

### CHARDONNAY

Vintage  
2022

Varietal:  
100% Chardonnay

Appellation:  
Sonoma / Carneros

Barrel Aging:  
8 months

Alcohol:  
13.5%

PH Level:  
3.63

Titratable Acidity:  
6.22g/L



### Winemaking and Tasting Notes:

Tropical notes with bright citrus acidity, dried pineapple, apples and soft oak nuances. 100% barrel fermented with 100% malolactic fermentation makes this wine a well-balanced Chardonnay that will develop with rich lushness over the coming year. This wine straddles the line between richness and brightness, with a touch of minerality and long finish.