



SBRAGIA

FAMILY VINEYARDS

2012 HOME RANCH CHARDONNAY

Rated 92 points *“Abundant aromas of white peach, apricot marmalade and pineapple soar from this full-bodied, pure, rich, well-made wine.”*

- Robert Parker, WINE ADVOCATE, July 2013



VINEYARD

Farmed by my family for decades, our Home Ranch Vineyard is located on the northeast tip of Dry Creek Valley in Sonoma County. This thirteen-acre Chardonnay parcel benefits from temperatures that are a bit cooler than most of the appellation, and I love the way the grapes consistently display bright fruit flavors, good structure and balanced acidity.

VINTAGE

"Classic" and "perfect" are just two accolades being bestowed upon the 2012 Dry Creek growing season and harvest. Textbook conditions saw near-ideal spring bud break, steady flowering, even fruit set, and a lengthy stretch of warm days and cool and often foggy nights during the long summer months. Late and light rains held off until Napa Valley's treasured wine grapes found optimal ripeness, bringing exceptional quality to the crush pad and into the cellar.

WINEMAKING

When crafting the Home Ranch Chardonnay, my son Adam and I barrel ferment roughly half the wine in new French Burgundian barrels; the other half ferments in once-used barrels. The 2012 underwent 100 percent malolactic fermentation and was barrel aged for 10 months with weekly lees stirring to give the wine texture and weight. Our goal is to create a classic, balanced Chardonnay with wonderful richness and a pure expression of fruit from our Home Ranch Vineyard.

WINEMAKER NOTES

The family vineyards are my father's legacy and Adam and I get so much joy from crafting wines from our Home Ranch. A mix of stone and tropical fruits – peaches, pears, mangoes, pineapple – is evident in both the aromas and flavors, along with hints of honeysuckle and roasted almond. The wine wears its oak well, with the toasted marshmallow and vanilla flavors I love in Chardonnay. The lively acidity keeps it balanced and bright, with a finish that lingers long on the palate.

TECHNICAL INFORMATION

Appellation: Dry Creek Valley

Harvest: October 13-16, 2012

Blend: 100% Chardonnay

Cooperage: 10 months in French Oak; 50% New

Alcohol: 14.7%

TA: 5.10 g/L

pH: 3.85

Cases Produced: 4,508



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