



SBRAGIA

FAMILY VINEYARDS

2011 HOME RANCH CHARDONNAY

“The 2011 showcases Ed Sbragia’s *Midas touch* with this varietal. Resembling a premier cru Meursault, it offers lots of buttered nuts, subtle smoke and tropical fruit.”

—Robert Parker, WINE ADVOCATE, Dec. 2013



TECHNICAL INFORMATION

Appellation: Dry Creek Valley

Harvest: October 12, 2011

Blend: 100% Chardonnay

Cooperage: 11 months in French Oak; 50% New

Alcohol: 13.8%

TA: 5.72 gm/L

pH: 3.78

Cases Produced: 1,558

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

2011 was one of coolest growing seasons in years, beginning with a wet winter and spring that delayed bloom and fruit set, resulting in lower yields in northern Sonoma county. Cool temperatures delayed vine development by several weeks, a timetable that continued through the cooler-than-usual summer season. Few high heat events occurred at any point this vintage, so we used leaf pulling to open up the vine canopies, ensuring there was enough warmth, sunlight and air circulation around the grape clusters to get them fully ripe.

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 2011 underwent 100 percent malolactic fermentation and was barrel aged for 11 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. Though the 2011 vintage required patience, we’re excited about the results. 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.



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