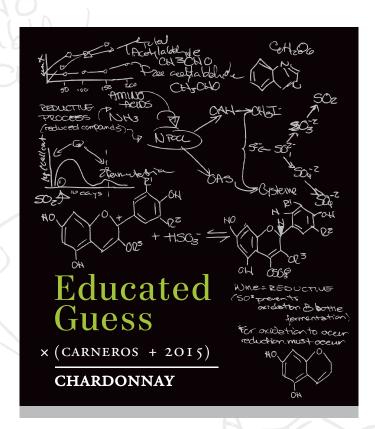
Educated Guess

 \times (CARNEROS + 2015)

CHARDONNAY



THE NUMBERS

100% Chardonnay

100% Sangiacomo Vineyards—Sonoma Carneros

50% Barrel/Malolactic Fermentation

50% Stainless Steel Fermentation

12 Months in French Oak Barrels

4004 Cases Produced

June | 2017 Bottling Date

14.6% Alcohol by Volume

\$25 Suggested Retail Price (UPC Code 8-98079-00101-7)

THE STYLE

By combining the characteristics that both traditional barrel fermentation and stainless steel ferment provide, we were able to retain the delicious tropical fruit flavors, while also giving the customer what they have come to love in Chardonnay—creamy notes, toast, spice, and vanilla without being overdone in any way. No "stick of butter and a 2 x 4" Chardonnay here! Very food friendly and crowd pleasing!

Roots Run Deep Winery 707.945.1045 www.RootsRunDeep.com