

VINUM CELLARS

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THE INSIDER 2022 CHARDONNAY, Sonoma Carneros

91 PTS, Robert Parker

"it's full-bodied and generous {without being overbearing}, long and elegant."

- Joe Czerwinski, Editor, RP Wine Advocate

Vineyard and Winemaking Facts: The Insider Chardonnay is carefully crafted from grapes grown by the Sangiacomo family - a fourth generation grower in Sonoma's Carneros district within the Sonoma Coast and sourced specifically out of their Kaiser ranch block. These grapes are harvested at night under the lights and hand picked. At the winery the grapes were whole cluster pressed and cold settled. After racking off the natural lees, we racked the juice into second fill burgundy, Francois Freres, medium toasted French oak barrels. After three days, barrel fermentation was commenced in a refrigerated room in the cellar and stirred daily throughout the entire fermentation. After a 10 day fermentation was complete, secondary malo-lactic took place while stirring continued which amplified the creamy texture and reduced diacetyl (buttered popcorn notes) on the palate. Sur lies aging for 9 months was employed to fully integrate the acidity and fruit with the generous satin textured midpalate.

The name "The Insider" in this case comes from the fact that we cannot use the Sangiacomo designation on the labels because the suggested retail price is well below the famous vineyard family's requirement to do so. With our insider connections and knowledge we are able to offer you a wine of exceptional quality and pedigree at a price that will amaze.

Tasting Notes: This Carneros Chardonnay has a shiny golden straw color, rich in tropical fruit notes such as mango, guava and papaya, but creamy (not buttery) and balanced between the acidity and creamy center. Ultimately the palate prevails rich in texture with silky caramel apple flavors, poached pear, creamy French oak and Tahitian Vanilla.

Food Pairings: This wine is excellent as an apertif and pairs well with grilled fish such as wild caught Halibut served with a mango chutney salsa and Moroccan couscous. While it is wonderful on its own the wine pairs well with many fine cheeses including room temperature Stilton, Vermont white cheddar, La Tur, Humbolt Fog and unpasteurized Morbier (if you can find it).

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| Varietal Composition ... | 100% Chardonnay |
| Appellation | Sonoma Carneros |
| Winemakers | Richard Bruno & Chris Condos |
| Alcohol | 14% |
| TA | 5.99g/L |
| pH | 3.45 |
| ML | 100% |
| R.S | 0.09g/L (dry) |
| Aging | Sur lies for 9 months, second fill burgundy, Francois Freres, medium toasted French oak barrels |
| Production | 1,200 cases |

Available in 750mL cork finished bottles.

