



WINEMAKER: Susan Lueker and Lisa Evich

VINTAGE: 2017

VARIETAL COMPOSITION:
100% Chardonnay

APPELLATIONS: Alexander Valley (33%),
Carneros (23%), Russian River (21%),
Sonoma Coast (18%), Dry Creek Valley (5%)

VINEYARDS: Sangiacomo, Stilling,
Goldfields, Reedy, Hoot Owl Creek

FERMENTATION: Predominantly barrel
fermented; 60% malolactic fermentation

AGING: 100% aged for eight months
in a combination of French and American
oak barrels, 25% new (15% French,
10% American)

BARREL CHARACTERISTICS:
Spice, toast, vanilla, cream, and smoke

TOTAL ACIDITY: 6g/L

PH: 3.58

RS: 1.1g/L

ALCOHOL: 13.5%

AGING POTENTIAL: 2 to 5 years

RELEASE DATE: July 2018

SUGGESTED RETAIL PRICE: \$18.99

SIMI

VINT. 2017

Sonoma County CHARDONNAY

SIMI. SYNONYMOUS WITH SONOMA COUNTY

When Giuseppe and Pietro Simi immigrated to Northern California, they settled in Sonoma County because it reminded them of their native Tuscany where wine had been made for centuries. In 1876, they founded SIMI in Healdsburg, California. Today, we're still making wine from diverse Sonoma County grapes in the same stone cellar built in 1890.

VINEYARDS

Each of Sonoma County's most prestigious regions for growing Chardonnay offers a remarkably distinct fruit profile. We blended grapes almost evenly from all four of these regions to make our 2017 Sonoma County Chardonnay, with 33% coming from Alexander Valley, 23% from Carneros, 21% from Russian River Valley, 18% from Sonoma Coast, and 5% from Dry Creek Valley. Grapes from the Sangiacomo vineyard in Carneros— Sonoma County's coolest growing region—added brilliant acidity and bright, pure, mouthwatering flavors of green apple, tangerine, and lemon. Fruit from the Goldfields and Stiling vineyards of the Russian River Valley brought richness, elegance, and fruit flavors leaning toward the tropical, such as peach, apricot, and other stone fruits. In the Alexander Valley, where the days are warmer, Chardonnay from Reedy and Hoot Owl Creek vineyards contributed full, ripe orchard fruit flavors of Red Delicious apples and pear followed by a generous mouthfeel.

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The 2017 vintage was characterized by a moderate to low crop level that arrived early, but displayed exceptional quality. A mild, wet winter led to an early bud break. A mild spring followed with very little rain, resulting in small grape clusters. The fruit flavors in the white varietals were highly concentrated. Harvest lasted a little over one month, commencing on August 25 and wrapping up on October 5. Brix at harvest was between 21.7 and 26.4 degrees.

WINEMAKER NOTES

The hue of this wine is brilliantly clear, golden straw—a color that dramatically sets the stage for what is to come. The nose is similarly demonstrative, with expressive notes of tangerine, white peach, green apple, Meyer lemon, and orange blossom laced with hints of butter, cream, vanilla, and flint. It all comes together on the palate with zesty, fresh flavors of tangerine, lemon curd, stone fruit, white peach, and nectarine framed by vanilla followed with wet-stone minerality and orange peel on the finish. Enjoy this food-friendly Chardonnay with poached halibut with salsa verde, tortellini alla panna, grilled pork loin with stone fruit compote, or asparagus with hollandaise sauce and a soft poached egg.