



ROBLEDO

family winery

2019 Sonoma Coast Chardonnay

Selección Clásica

This series is crafted from specific sites within our estate vineyards. Utilizing low intervention cellar techniques, our intention is to focus on balance and elegance. Each offering outstanding quality and distinct character, always showcasing the meticulous work we put into our vineyards.

Vineyards

Featuring a combination of Robledo estate vineyards within the Sonoma Coast AVA, each planted with several clones per Robledo master grafting techniques. Primarily clone 7 and 95 in adobe loam soils. Average vine age is 20 years.

Tasting Note

An enticing aroma of green apple and honeysuckle, blended with subtle hints of mint. The palate is welcoming, beginning with ripe summer melons and bright citrus, with clever notes of kiwi sprinkled about.

Winemaking

Harvest Date	10/18/2019
Alcohol	14.5%
Brix at Harvest	24.5
Total Acidity	5.4 g/L
pH	3.87
Residual Sugar	0 g/L
Aging/Cooperage	10 Months Neutral French
Fermentation	100% Malolactic
Varietal Composition	100% Chardonnay

