



# 2010 LONER CHARDONNAY - W10-a

LONER

2010 Santa Maria Valley Chardonnay  
Produced & Bottled by Sanguis  
Santa Barbara, California

750 ML ALC. 14.3% CONTAINS SULFITES

W10-a



sanguis.com

**GOVERNMENT WARNING:** (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

Bien Nacido Vineyard

## NOTES

If Sanguis is my playground where anything goes (the ‘maximalist project’), the wines bottled under the new ‘Loner’ designation are as stripped down and *minimalist* as it gets - from how they are made right down to the labels. ‘The Loners’ are varietal and vineyard-specific wines fermented on their indigenous yeasts with ample inclusion of whole clusters; there is no use of new oak, no racking, and of course no fining or filtration – oh, and they are Burgundian by lineage. Had someone suggested that I’d take this direction when I started making wine, I would have probably raised an eyebrow and shaken the head in dismissal – what can one say: ‘frequently wrong but never in doubt’ – but there are hundreds of different ways to arrive at the same end-result: Great Wine! So what these two share with the rest of the Sanguis wines is that they aim to be singular, expressive and beautiful.

While Chardonnay can be a welcome component in some of the white Rhone varietal blends that we make under the Sanguis label, it can rather obviously be a stunning thing onto itself when grown in the right place (and tended to with the same respect that seems strangely reserved for the red varieties). In recognition of this potential, this minimalist Chardonnay is made within the same parameters – ‘brought up’ in stainless steel and neutral oak barrels, whole cluster, etc., etc. From yet another young block, this one at the famous Bien Nacido vineyard in the cool foothills east of Santa Maria – also a marginal-magical place where Chardonnay retains searing high acidity while achieving stunning ripeness – *delicate yet strong, subtle yet expressive, bright and vibrant –singular/beautiful.*

[250 six-pack cases produced from 2.5 acres]

- Matthias Pippig | Winegrower

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## WINE STATISTICS

Varietals	Chardonnay 100%
Vineyards	Bien Nacido
Harvest Dates	October 1 & 2, 2010
Yields	0.7 – 0.8 tons / acre ~ 0.9 - 1 lbs/vine
Brix (at harvest)	24.3 – 25.5
Alcohol	14.3%
pH	3.3/3.35 (at harvest/final)
Barrels / Coopers	Seasoned Barriques & Stainless Steel (0% new oak)
Barrel Aging	17 months
Rackings	None
Filtering / Fining	None
Bottled	February 2012
Production	125 cases
Release Date	April 2012
Suggested Retail Price	\$60