

THREE

FAT GUYS

2014 Sonoma Coast Chardonnay – Sangiacomo Vineyards

Our Story

As the legend has been told, the amazing friendship between Daryn, Jason, and Tony had begun after being drafted to play professional football for the Green & Gold of Green Bay. The odds of three guys coming from different corners of the United States and realizing they share the same passion for premium wine and the finer luxuries of life caused an immediate bond that remains impossible to break. Through their many football games, world travels, and tall tales together, they envisioned a brand to represent their experiences. The Three Fat Guys brand is built on the everlasting connection to the memories of good times, humbling experiences and astounding victories. Drink every last drop, as this wine will be memorable.

"Enjoy our wine. Embrace your past. Create an unforgettable future. Cheers."

- The THREE FAT GUYS

Tasting Notes –

This Chardonnay was beautifully constructed to remind us of a classic cool-climate chardonnay. Sourced from pristine Sangiacomo Vineyards, it was aged in French oak barrels with the appropriate amount of new oak to help add depth. Stainless steel barrels were used to perfect the crispness while minimal ML fermentation was used to help give a well-rounded, lightly touched butter flavor. Aromas of honeydew melon, hints of nectarine and late harvest pear play to the balance of natural acidity leaving a fulfilling mouth feel. Subtle notes of spice and lemongrass add to the crisp finish and smooth aftertaste leaving you craving yet another sip. This versatile wine would pair best poultry dishes mixed with vegetables and a cheese plate of softer cheese.

Vintage Notes –

The winter rains we have grown to love have once again become a rare sight in Sonoma in 2014. We continued with another drought year where conditions stressed vineyards leaving cheers for the spotted rains into June. Some parts of the valley saw warmer temperatures where the Sonoma Coast looked to yield a beautiful crop from slow maturation of the vines by a continued cool breeze. Ripening was earlier than previous years with optimal quality leading to ripe aromas and above average yields.

Varietal – Chardonnay, Sangiacomo Vineyards

Appellation – Sonoma Coast

Process – Hand Picked, Hand Sorted

Alcohol – 14.3%

Bottled in January 2016

130 Cases Produced

Released June 2016

Suggested Retail \$40

www.threefatguyswines.com

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