

THREE

FAT GUYS

2015 Sonoma Coast Chardonnay – Sangiacomo Vineyards

Our Story

As the legend has been told, the friendship between Daryn, Jason, and Tony had begun after being drafted to play professional football. The three guys soon realized they shared the same passion for premium wine as they did blocking for the quarterback. Through their many football games, world travels, and tall tales together, “Three Fat Guys” wine was born with a quest to carry on everlasting memories of good times, humbling experiences and astounding victories.

"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 and 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 –

Sporadic and limited rain of winter left us in another drought year where conditions of stressed vineyards leaving cheers for the spotted rains into June. Summer was unusually warm but when matched with the coastal fog, much of the Chardonnay vineyards in the area were still able to mature to a nice ripe grape cluster. Ripening was earlier than previous years with optimal quality leading to ripe aromas and above average yields. In all we are extremely happy with this vintage.

Varietal – Chardonnay, Sangiacomo Vineyards

Appellation – Sonoma Coast

Process – Hand Picked, Hand Sorted

Alcohol – 14.9%

Bottled in December 2016

151 Cases Produced

Released July 2017

Suggested Retail \$40