

THREE

FAT GUYS

2016 Sonoma Coast Chardonnay – Sangiacomo Vineyard

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 –

An elegant light golden yellow steers the mind towards being crisp. Aromas of honeydew melon and lemon grass work ever so perfect with the hints of vanilla and other subtle notes of spice. Medium bodied yet rich in flavors of Green Apple and ripened Apricot. A fleshy, full mouth feeling of tropical fruit like guava leads to a creamy smooth finish with an ending note of well-balanced acidity. This Chardonnay would pair best poultry or white fish dishes mixed with grilled vegetables and a cheese plate of softer cheese.

Vintage Notes –

2016 was the fifth year in a row of severe drought in California. Even though the year started with significant rainfall to moisten the dry soil, the only relief during the summer months was the occasional coastal fog reaching the Sonoma Valley. The late summer months gave in to cooler temps allowing for a several more weeks to ripen on the vine allowing for balanced acidity and full flavor with excellent character. This year was a golden year for Chardonnay.

Varietal – Chardonnay, Sangiacomo Vineyards

Appellation – Sonoma Coast

Process – Hand Picked, Hand Sorted

Alcohol – 14.5%

Bottled in February 2018

308 Cases Produced

Released September 2018

Suggested Retail \$40

www.threefatguyswines.com
P.O. Box 152, Sonoma, CA 95476