

# THREE

## FAT GUYS

### 2017 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 early ripening period lead a wonderfully balanced wine of acidity. Bright and crisp, with great notes of citric fruit and lemon grass. Subtle hints of vanilla wrapped in apricots and green apples. A wonderful mouth feel followed by an even better finish. Simply stated the best Chardonnay we have yet to make.

#### **Vintage Notes –**

The 2017 vintage played second fiddle to the rage of wildfires in Sonoma and Napa Counties in early October. The fires destroyed more than 5,000 homes and took the lives of 44 neighbors. Luckily for us a heat wave that hit in early September put us in harvest mode allowing us to complete harvest, wine making and barreling a few days before the fires started. Our warehouse where we store barrels was far away from all fires allowing us to be involved in community relief efforts while the wine can do what it does best, rest. This overwhelming year full of trials and tribulations yielded us not only some exceptional quality wine but stories to last our lifetime.

**Varietal** – Chardonnay, Sangiacomo Vineyards

**Appellation** – Sonoma Coast

**Process** – Hand Picked, Hand Sorted

**Alcohol** – 14.5%

Bottled in February 2019

227 Cases Produced

Released June 2019

Suggested Retail \$45

[www.threefatguyswines.com](http://www.threefatguyswines.com)  
P.O. Box 152, Sonoma, CA 95476