

PICO & VINE

2014

SONOMA COUNTY
CHARDONNAY

WINE NOTES

TECHNICAL INFORMATION:

Appellation: Sonoma County
Varietal Composition: 100% Chardonnay
Total Acid: .57g/100ml
PH: 3.75
Alcohol: 13.5%

• VINTAGE •

The 2014 California harvest was one of the earliest in a decade and third in a string of great vintages. Yields were down slightly across the state versus the mammoth harvest of 2013. A mild winter and spring led to early bud break and the state was blessed with very few frost days. A moderate summer followed allowing the grapes to evenly ripen. A hallmark of the vintage is the small berry size which led to outstanding concentration. Chardonnays shows bright aromatics, juicy fruit flavors and excellent acidic structure.

• WINEMAKING •

After a gentle pressing, the grapes were cold settled and racked before fermentation. A majority of the blend was barrel fermented and aged with a combination of natural yeasts. After fermentation, the wine went through sur lies and partial malolactic fermentation, increasing the silky texture and lengthy finish in the wine.

• WINEMAKER'S NOTES •

Our Chardonnay is a wine of elegance and richness with a bouquet of apple, pear and citrus fruit that carries through to the palate. Hints of vanilla and nutmeg arise followed by a crisp and refreshing finish. Delicious on its own or enjoy with seafood, roast chicken and soft cheeses.

