

PINE RIDGE

VINEYARDS



2011 Sans Barrique Carneros Chardonnay

IN 2011, OUR CARNEROS VINEYARDS YIELDED CHARDONNAY OF SUCH EXTRAORDINARY QUALITY THAT OUR WINEMAKER, MICHAEL BEAULAC, DECIDED TO SET ASIDE A PORTION THAT WOULD REMAIN UNTOUCHED BY OAK. THIS SPECIAL BOTTLING SHOWCASES THE BEAUTIFUL FRUIT CHARACTERS OF CHARDONNAY IN THEIR PUREST FORM.

VINEYARDS

The fruit for this wine was sourced from our Cuttings Wharf and Olive Pond vineyards in Carneros, where Dijon Chardonnay clones 76, 95 and 96 are closely planted to 3.5' x 6' spacing with devigorating rootstock. Overcast mornings and cool afternoon breezes contribute to a slow and even rate of maturity of the berries, allowing them to develop an optimal balance of sugar and acid and outstanding intensity of fruit flavors.

HARVEST AND WINEMAKING

The mild 2011 vintage allowed for a long hang time, resulting in evenly ripe, complex flavors in the berries. Our Chardonnay was harvested at an optimal level of ripeness in early October. The fruit was hand-harvested at night and quickly sorted and pressed in full cluster. Fermentation took place in a steel tank and at a cool temperature, and malolactic was not allowed to occur. After fermentation, the wine was racked before bottling.

TASTING NOTES

Pure, unadulterated Chardonnay is expressed clearly in this crisp bottling. The nose presents an assortment of tropical fruit, including kiwi, passion fruit, guava and pomelo, Upon a second swirl, secondary aromas of Meyer lemon peel, jasmine and green pear appear. The palate bursts with juicy golden apple, ripe tangerine and dried pineapple, backed by subtle touches of coconut crème and lemon meringue. Balanced by crisp acid, the fruit-driven palate finishes with a clean and refreshing minerality.

PAIRING

This fresh and vibrant bottling would pair famously with a refreshing summer seafood dish like fresh oysters or cctel del camarn. Delicious with a soft goat cheese like Bcheron, this bright Chardonnay also makes an excellent aperitif wine for your next summer picnic or other celebration.

VARIETAL: 100% CHARDONNAY
APPELLATION: CARNEROS, NAPA VALLEY
ALCOHOL: 13.5%

RELEASE DATE: JUNE 15, 2012
AGING POTENTIAL: DRINK NOW
SRP: \$32