

2015 PINOLI COLE CHARDONNAY

ANDERSON VALLEY, CALIFORNIA



THE WINE:

100% Chardonnay from a single vineyard called Cerise in the Anderson Valley AVA of Mendocino county. Fruit was hand harvested during the second week of September. Winemaker Alex Crangle made 197 cases this vintage. Barrel fermented in French oak and aged for 10 months in 20 % new and 80% one-year-old barrels.

PINOLI COLE:

The Pinoli Cole wines are a collaboration between Quigley Fine Wines and winemaker Alex Crangle. The name Pinoli Cole is derived from the old “Boontling” dialect spoken by the early settlers of this isolated valley and translates to “gravelly soil.” By sourcing the fruit from small, sustainably grown vineyards in the Anderson Valley AVA the wines are intended to be terroir driven expressions of the cool climate of the Anderson Valley.

TASTING NOTES:

Color: deep gold

Aromas: rich golden apple, Meyer lemon and toasted corn

Flavor & Texture: buttered citrus and apple with fresh acidity and a lush, round texture

Food Pairing: fresh grilled Pacific Halibut served with a garlic and herb butter

-DRINK NOW THROUGH 2021-