

# 2017 PINOLI COLE CHARDONNAY

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## MENDOCINO RIDGE AVA, CALIFORNIA



### THE WINE:

100% Chardonnay from the remote and beautiful Mendocino Ridge AVA, California's only AVA that is delineated by elevation as opposed to geographical boundaries. Vineyards that sit above 1,200 foot in elevation, such as the Mariah Vineyard, find themselves in the sweet spot for ripening varieties such as Chardonnay and Pinot Noir, just above the marine layer of coastal fog that flows in from the Pacific Ocean each day. Nicknamed the Islands in the sky AVA this rugged coastal region is quickly gaining notoriety as the source for some of California's best Chardonnay fruit. Aged for 12 months after malolactic fermentation in French oak. Winemaker Alex Crangle made just 120 cases.

### THE ESTATE:

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:** bright yellow gold

**Aromas:** citrus, banana, hints of toasted oak

**Flavor & Texture:** creamy lemon, vanilla and golden apples lead to a full bodied texture with balanced acids

**Food Pairing:** grilled halibut with fresh herbs, olive oil, white wine and Dijon mustard

-DRINK NOW THROUGH 2023-