

# 2012 PIPEVINE CHARDONNAY

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OAK KNOLL DISTRICT, NAPA



## THE WINE:

A single vineyard Chardonnay from the Oak Knoll AVA of Napa Valley. This cooler part of the valley yields Chardonnay with less sweet, tropical fruit and more citrus and pear notes. Barrel fermented in French oak and left on “the lees” to bring out a creamy texture. Maloactic fermentation and 10 months aging in French oak softens the acidity and mouthfeel. Only 100 cases produced.

To source this wine we tapped into our 15 years of experience in the wine business to find the best possible fruit. While confidentiality agreements with the grower and winemaker are in place, we can tell you that the vineyard source is one of the best in the Valley and the winemaker has a great touch with Chardonnay.

The vineyard sells about 75% of their fruit to an exclusive client list of top-tier producers, but keeps just enough to produce about 500 cases of their own wine plus this inaugural 100 case production.

## ~Tasting Notes~

**Color:** Bright platinum with a golden hue.

**Aromas:** Asian pear, caramel apple and toasted oak.

**Flavors:** Stone fruit, melon and citrus with subtle hints of almonds and vanilla oak.

**Food Pairing:** Grilled mahi-mahi sliders with a pineapple teriyaki glaze.

~Drink now through 2017~