

# 2014 PIPEVINE CHARDONNAY

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## NAPA VALLEY, CALIFORNIA



### THE WINE:

A 100% Chardonnay sourced from two small vineyards high above the Napa Valley on the slopes of Mt Veeder. With elevations of over 2000 feet above sea level Mt Veeder has the ideal climate to produce potent, ripe Chardonnay fruit with clean and refreshing levels of acidity. Fruit was harvested between September 20th- 25th, 2014 and was all hand picked and double sorted. Whole cluster fermentation was done in French oak barrels using only natural, native yeasts. After malolactic fermentation was complete the wine was aged for 12 months in 25% new and 75% two- year old French oak barrels.

Winemaker - Sal Galvan

Cases produced - 124

### TASTING NOTES:

**Color:** A rich 14 karat gold with shades of platinum.

**Aromas:** Fresh white flowers followed by citrus- cream and lemon verbena. Hints of vanilla and oak that complement but don't overwhelm the fruit.

**Flavor & Texture:** Rich golden apples, whispers of tropical fruit with fresh citrus-like acidity.

**Food Pairings:** Grilled Swordfish marinated in a soy sauce, olive oil, lemon juice, Dijon mustard, and fresh picked herb marinade.

-DRINK NOW THROUGH 2020-