



## 2014 La Pitchoune Chardonnay - Sonoma Coast

A hazy, golden-green color introduces this special California Chardonnay. Barrel fermented in 100% French oak, bottled un-fined and un-filtered, this wine exudes impeccable balance. Aromas of lemon-curd and orange blooms intermingled with croissants, and wet stones. Flavors of Mirabelle plums, blood-orange zest, and Gravenstien apple are heightened by a hint of anise and salty, minerality. The crisp, persistent finish, carries through to the next sip. Drink now or over the next 5 years.

AVA:	Sonoma Coast
Vineyard Source:	Pratt, Chenoweth and Dutton Sullivan
Clones:	Selections of Wente, Wente-Hyde, Robert Young and Mt. Eden
Harvest Dates:	August 28 through September 23, 2014
Harvest Brix:	23.4° to 23.9° Brix
Barrel Aged:	16 months
Barrel Breakdown:	100% French Oak, 10% New, 90% twice used or older
Bottling Date:	January 26 <sup>th</sup> , 2016
Production:	225 cases
Alcohol:	14.2%
pH:	3.47
TA:	5.9 g/L

