



PICO & VINE

2017

SONOMA COUNTY CHARDONNAY



VINTAGE

2017 started out similar to the previous year with an abundance of rainfall followed by a balmy spring allowing for a gradual start to the season. As the year progressed, vines were fortunate to not have any frost damage and the temperatures rose leading to a great harvest. Warm days and cool nights allowed for adequate cluster development followed by late rains, leaving the grapes to optimal brix levels. Extended hang time allowed for mature, ripe fruit with balanced acidity and well-developed flavors.



WINEMAKING

Grapes were harvested during the cool night and early morning hours to preserve the fruit's delicate flavors. After a gentle pressing, the must is fermented in temperature controlled stainless steel tanks with Burgundian yeasts. A portion of the blend underwent malolactic fermentation adding a creamy note and softening the mouthfeel. After fermentation we aged the wine in 30% new French Oak for a few months prior to bottling.



SENSORY PROFILE

A bright, delightful chardonnay that invigorates the palate, Pico & Vine Chardonnay showcases aromas of apple, pear and citrus fruit that carry through to the palate. Hints of vanilla and nutmeg arise followed by a crisp and refreshing finish.



RECOMMENDED FOOD PAIRINGS

Delicious on its own or enjoy with seafood, roasted chicken and soft cheeses.



TECHNICAL DATA

APPELLATION: Sonoma County

VARIETAL COMPOSITION: 100% Chardonnay

TOTAL ACID: 0.52 g/100ml

pH: 3.59

ALCOHOL: 13.5%



PICOANDVINE.COM