



PICO & VINE

SONOMA COUNTY

CHARDONNAY

20 — 18

VINTAGE: 2018 was a great year in Sonoma County, moderate temperatures yielded a long and even growing season leaving the farmers to a relaxing harvest. A cool spring granted for a long bloom followed by a moderately hot summer. Rain in early October was followed by a dry spell allowing the grapes to mature a few additional weeks leading to a later-than-normal harvest. Grapes of this vintage showcase depth, balanced flavors and outstanding color.

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.

TASTING NOTES: 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.

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

TECHNICAL DATA

VARIETAL COMP: 100% Chardonnay

ALCOHOL: 14.0%

TOTAL ACID: 0.56

RS LEVEL: 2.73

pH: 3.39

