



CHARDONNAY
Sonoma Coast
2013

HARVEST DATE
September 8, 2013

ALCOHOL
14.1%

TA
8.1 g/L

pH
3.48

PRODUCTION
2,500 cases

CLONES
Dijon 4

Pip

VINTAGE NOTES

2013 continues the 2 vintage trend of near-perfect growing conditions at the crossroads of Carneros and the Sonoma Coast. Fruit was set in the dry, warm spring and ripened perfectly through the summer. Seasonal fog in July and August helped temper the ripening and slow it down just a bit to allow flavors to catch up while maintaining natural acidity.

WINEMAKING

Harvested entirely by hand on a cold September morning, Pip Chardonnay was whole-cluster pressed to stainless steel tanks for an extended fermentation. Light lees stirring created a deeper, richer mid-palate and a small portion of the juice was fermented in a combination of new and neutral French oak barrels to bring an added level of complexity to the final blend.

TASTING NOTES

The 2013 Pip Chardonnay is a vibrant and crisp wine with complex aromatics of white jasmine, Asian pear and lime zest. This medium to full-bodied Chardonnay continues on the palate with flavors of lemon curd and anise.

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