

CHARDONNAY

RESERVE

MENDOCINO COUNTY 2012



An aromatically driven wine characterized by scents of Granny Smith apple, Bosc pear, and toffee. A barrel-fermented portion lends a pleasing creaminess and weight to the palate, which serves as a nice transition from the citrus-like acid profile. Lingering pie spices on the finish serve as the unifying element, bringing together the barrel-derived components with those derived from stainless steel.

Each harvest Head Winemaker Bob Swain looks for a small number of lots that have remarkable representations of both a given varietal and the Mendocino appellation. While he does not find these every year, when he does, they become a Parducci **RESERVE** wine, the best of the best. These wines are intended to be elegant today and age with grace.

VARIETAL

100% CHARDONNAY

VINEYARDS

100% MENDOCINO COUNTY

ALCOHOL

13.5% BY VOLUME

COOPERAGE

FERMENTED AND AGED
14 MONTHS IN 18% NEW
AMERICAN OAK AND 82%
STAINLESS STEEL

TA

0.5 G/100ML

PH

3.50

BOTTLED

APRIL 2014