

2011 'LONER' CHARDONNAY W11-B

BIEN NACIDO VINEYARD



2011 Chard on nay

Bien Nacido Vineyard

ΝΟΤΕS

Different place, different animal. It's always sunny and cool here, with a gentle caressing breeze. Consequently, W11-b is settled and sure of itself, with a bright and generous personality, clean cut, lovely with an air of sophistication.

I wouldn't drink this too cold, I would also give it some time if you can and when finally pulling that cork, I'd serve up something that abounds with freshness. Food: there is a cookbook called 'Plenty' by famous London chef Yotam Ottolenghi; it's not a vegetarian cookbook, it's a vegetable cookbook. Take it from someone who makes his own Ramen broth from all manner of pork, chicken, and fish parts - this is awesome food! Chickpea, chard and tomato stew with a bunch of spices on buttered rice - mmhmm! Music: I recently downloaded all this great old stuff from The Band and from Van Morrison -'Ophelia' and 'The Weight', and 'Come Running' and Street Choir', all good choices here! [there are also less than 100 cases of this golden liquid]

-Matthias Pippig Winegrower

VITALS	
Varietals	Chardonnay 100% (clones 17, 76, 96)
Vineyards	Bien Nacidoo 100%
Harvest Dates	September 20
Yields	1.4 – 1.6 tons / acre ~ 1.5 – 1.8 lbs/vine
Brix (at harvest)	22.3 – 25.2
Alcohol	14.8%
pH / TA	3.27 - 3.35 / 5.7 - 6.2
Barrels / Coopers	73 % Stainless Steel barrels and 27% 228L 'neutral' French Oak
Barrel Aging	22 months
Rackings	None
Filtering / Fining	None
Bottled	Julyl 2013
Production	Less than 100 (9L) cases
Scheduled Release	Falli 2013
Suggested Retail Price	\$60