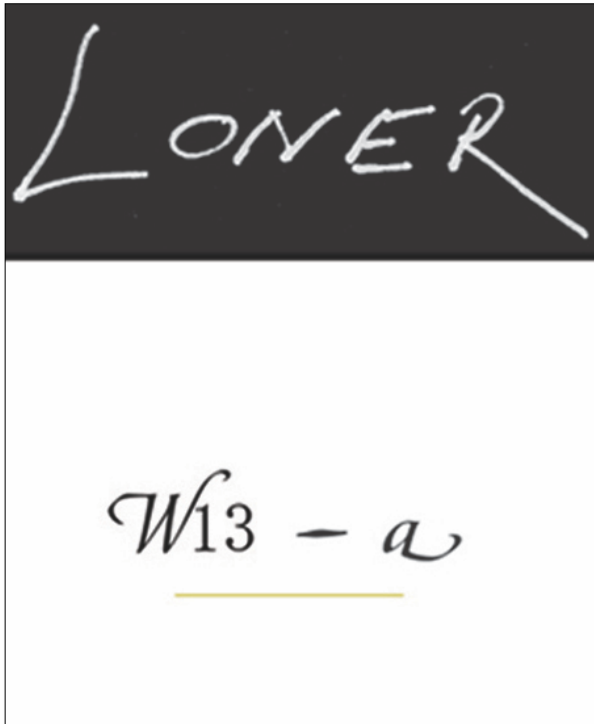


2013 LONER CHARDONNAY



VITALS

Varietals	100% Chardonnay
Vineyards	Bien Nacido Vineyard
Yields	1.7 tpa / 1.75 Lbs. / vine
Brix (at harvest)	24.3
Alcohol	14.3%
pH	3.49
Barrels / Coopers	400 & 500L Seasoned oak
Barrel Aging	23 months
Rackings	none
Filtering / Fining	None
Bottled	January 2016
Production	90 cases
Release	Spring 2016
Winery Retail	\$60

NOTES

Composed of the 5 purest Chardonnay barrels, W13-a is the only Loner Chardonnay from the 2013 vintage. Right now it is displaying the feistiness of a filly during a full moon, but this wine is like an old soul with the deep and thoughtful character of a Zen swordfighter – strength disguised in an elegant body and subtle but decisive movements. “A swordfight is like a game of chess; you must think first before you move!” (borrowed from Wu-Tang’s 36 Chambers). Unlike either a swordfighter or a filly, however, W13-a smells like a bouquet of fresh-cut flowers, all manner of citrus and stone fruit, a cool meadow, and wet stones.

Food: Salad of coarsely torn butter lettuce, thinly chopped Treviso or radicchio, a bit of dill (trust me on this) coated well with good extra virgin olive oil, fresh lemon, good salt and fresh pepper. Top that with your favorite hard cheese or a poached or soft boiled egg with a runny yolk. OR: Little gems, sauteed over medium-low heat in a bit of olive oil until just brown as the center piece; cured meats, like Speck or Serano ham, smoked duck or Bresaola. Or just good old salami, cheese, good toasted bread (not opening a second bottle might be a challenge

Music: Well, 36 Chambers might work, but if hip hop’s not your game, Andrew Bird would be a great choice, as would more traditional classical stuff like the legendary 1965 Martha Argerich recordings of Chopin’s Nocturnes or Friedrich Gulda’s Beethoven Piano Concertos from about the same time period. **MP**