



*Gunflint and a bodacious texture.*

### THE PARING CHARDONNAY 2012

100% Chardonnay

Santa Barbara County

1/3 neutral French oak, 1/3 New French oak, 1/3 stainless tanks

1/3 went through malolactic fermentation.

Coopers include Francois Frères, Ermitage, and Damy

392 Cases Produced

WINEMAKER NOTES: A wine of more richness and fruit intensity than its mineral-driven predecessor. Defined by a vintage drenched in endless sunshine, the blend displays tropical notes of pineapple and citrus with complex toasted hazelnut nuances. Smoke, orange peel and clove fill the glass within a few minutes. The palate is dense, smooth like velvet and flirts with the sweetness of candied orange peel, but remains focused and bright. The acid backbone from the old vines keeps the wine vibrant and clean and leads to a lengthy and pure finish. A true joy to drink and so versatile on the dinner table.

# THE PARING