

*Gunflint and a bodacious texture.*

### THE PARING CHARDONNAY 2011

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  
584 cases produced

WINEMAKER'S NOTES: My father grew up in southeastern Kansas. It gets hot down there. Trust me on that. He spent many of his childhood hours outside walking to school, working on farms and bailing hay in the sun. He once told me a story about his younger days that immediately popped into my head upon tasting the 2011.

When he was out working and getting thirsty without a chance to quench his thirst, he would locate one of the many native wild gooseberry plants and grab a couple of berries. He'd eat one of the tart, but addictively sweet berries and then store another in his mouth as he continued through the day. The memory of the gooseberry sensation acted to keep his mouth watering in anticipation and thirst never entered his mind.

This wine is ripe, rich and exotic much like a ripe gooseberry and it also has the clarity and acidity to wake up ones senses. It is fresh and endowed with remarkable tension and energy. This is my kind of Chardonnay. The best Paring Chardonnay to date. Makes my mouth water just thinking about it.

#### **90 POINTS**

Review by Jeb Dunnuck *The Wine Advocate* #208 August 2013



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