

PULL®



2013 PULL CHARDONNAY

Aromas of ripe, tropical fruits lead into hints of orange peel on the nose. Flavours of white peach, melded with finely balanced oak offer a palate full of delicious surprises. The wine's mouth-feel reflects the creamy textures of great Chardonnays and, typical of our winemaker's style, it is balanced with refreshing acidity.

The oak contribution has a number of different winemaking techniques. Some portion of the wine is fermented in brand new oak with continual lees stirring (called Batonnage) while another is fermented in neutral white oak, again with continual lees stirring and extended lees contact post ferment. These portions are blended with wine that has been exclusively stainless steel fermented to add both depth and complexity. Therefore, you receive the full array of flavours that the variety has to offer. Skillfully blended, this wine represents the finest warm Chardonnays have to offer.


CHRIS CAMERON, Winemaker

TECHNICAL NOTES

Alcohol 13.90%
pH 3.82
TA 5.10
UPC: 8 16441 01504 2

AWARDS

SILVER
Central Coast Wine Competition

SILVER
San Francisco Chronicle Wine Competition

SILVER
Finger Lakes International Wine Competition

SILVER
NY World Wine and Spirits Competition

SILVER
Sommelier Challenge

SILVER
Indy International Wine Competition

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