

PULL®



2016 PULL CHARDONNAY

Aromas of ripe, tropical fruits lead into hints of orange peel on the nose. Flavors 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 flavors that the variety has to offer. Skillfully blended, this wine represents the finest warm Chardonnays have to offer.


CHRIS CAMERON, Winemaker

AWARDS

TECHNICAL NOTES

Alcohol 14.0%
pH 3.59
TA 5.90 g/L

UPC: 8 16441 01504 2

90pts Best Buy
Wine Enthusiast



GOLD
Denver International Wine Competition

GOLD 90pts
Orange County Fair Wine Competition

PULL WINES • PASO ROBLES • CALIFORNIA

805.239.2562 | PULLWINES.COM | 5625 HIGHWAY 46 EAST, PASO ROBLES, CA 93446 | INFO.PULLWINES.COM