

Cima Collina

2011
Chalone
PINOT BLANC

The grapes for this wine were sourced from the Antle Vineyard (aka Pinnaclacitos Chalone), which was originally planted by Dick Graff in 1989. This historic vineyard is a pleasure to behold: it sits in a protected southwest-facing dell overlooking the Salinas Valley. The gnarly old vines surrounded by the striking rock outcroppings of the Pinnacles area makes for a tremendous scene that reminds one of days gone by in California. In a nutshell, it was a pleasure and privilege to work with a piece of history! 1.4 tons were hand-harvested on September 29, 2011. We pressed the whole clusters, chilled the juice quickly and let it settle for a short period of time before racking to used barrels and new Radoux puncheons for fermentation. It was aged *surlies* for 6 months & experienced partial ML fermentation.

This vintage was very cool one for California and Chalone – although known for its sometimes intense heat in the summer – did not escape the trend. As a result, this wine is a wonderful example of what Pinot Blanc can be -- light & fruity with notes of pear & apple; slighty smoky with a crisp acidity, minerality & long finish. Enjoy on its own or with crab cakes, seafood bisque, chicken cordon bleu or a spring vegetable stew.

Vineyard:
Antle

Appellation:
Chalone

Varietal:
100% Pinot Blanc

Vinification:
Whole cluster pressed
Fermented in new Puncheons
& used Barrels

Barrel Ageing:
6 months *sur lies*

Alcohol:
14.7%

Bottled March 29, 2012

Production:
984 bottles

Key Words:
Food Friendly, Fruity,
Light-bodied

Release Date:
May 2013

Suggested Retail:
\$22

Cima Collina Tasting Room
At the Old Del Monte Dairy
19-A East Carmel Valley Road
Carmel Valley, California
831/620-0645
www.cimacollina.com
Open Daily