

# PULL®



## 2021 PULL CHARDONNAY

The Chardonnay fruit was machine harvested at night in September 2021; the ripeness was at 24 Brix. The fruit was processed first thing in the morning through our Bucher Press at the winery.

The juice was chilled to 34°F and settled for 5 days. At this time, the juice was allowed to warm to 54°F when it was inoculated with yeast. Fermentation lasted 35 days. The ferment temperature was maintained at 54°F, this temperature helps retain the more subtle aromas and flavors of the wine.

Post ferment, sulfur dioxide was added to the wine. The wine was left on gross lees for an extended 54 days before racking. Storage was at 58°F in closed stainless steel tanks. French oak adjuncts were added to the tank for 3 months prior to bottling, adding lovely oak characteristics to the wine. The fermented wine was then cold stabilized and heat stabilized in preparation for bottling.

On the nose, this wine has aromas of toasted oak, caramel and buttered popcorn, with vanilla, oak, and spice notes on the palate, combined with a bright crisp mouthfeel. Pair with seafood dishes and delicious with pizza with white sauce.

### TECHNICAL NOTES

Alcohol . . . . . 14.0%  
pH . . . . . 3.50  
TA . . . . . 1.70 g/L  
R/S . . . . . 6.70 g/L

UPC: 8 16441 01504 2

  
CHRIS CAMERON, Winemaker