

★ THE CHARD PROJECT

CHARDONNAY
CALIFORNIA



THE PINOT PROJECT

The Pinot Project began in 2009 with a vision: a wine for the palate, the pocket, and the people. It started with a Pinot Noir. Then, renowned wine importer Michael Skurnik called on his experiences in the vineyards of coastal California to craft a crisp, fresh, and harmonious Chardonnay called The Chard Project. Since then, The Pinot Project family of wines have taken the world by storm.

THE JUICE

The Grapes are harvested from high quality vineyards in Central Coast and North Coast. After the grapes are sorted and pressed, the juice is fermented in stainless steel tanks. A portion of the wines see second use oak to add texture and a hint of toast. After being bottled, the wine rests for 3 months in bottle before its release.

THE 2018 VINTAGE

The 2018 growing season played out like a dream across the state with consistent weather conditions and cooler temperatures, which allowed the grapes to mature slowly and evenly. 2018 produced grapes with excellent quantity and quality for wines of great character and balance.

THE TASTING NOTES

Shimmering pale-gold in color. Aromas of apple blossom, white jasmine and stone fruit play on the nose. On the palate, this Chardonnay offers a delightful balance of acidity, structure and rich texture. The wine is carried from start to finish by clean autumnal fruits like Golden Delicious apple and Bartlett pear.

THE CHEMISTRY

Soil Type: Clay and limestone

ABV: 13.5%

pH: 3.56



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