



*Paulina Payer*  
*Spina*  
2013.





HARVESTED		September 24, 2013
VINEYARDS		Pahlmeyer Estate, Atlas Peak
ELEVATION		1,500 ft
FERMENTATION		100% native yeast
BARREL REGIMEN		18 months 100% VTG new French Oak
FINISHING		Bottled unfined and unfiltered
ALCOHOL		15.2% by vol.
BOTTLED		May 4, 2015
PRODUCTION		5 barrels
RELEASE		October 2016

PAHLMAYER  
"SAVOIR FAIRE"  
NAPA VALLEY CHARDONNAY  
2013.

Named for the French phrase meaning "knowing how to do something well", this wine represents our finest barrels of Chardonnay from the 2013 vintage. Intense and rich, with flawless integration of tight-grained French oak, this wine is a triumph of a classic varietal from an unforgettable vintage.

We harvested grapes for this wine in the cool of the night from a late-ripening, low-yielding vineyard block. At the winery, we hand-sorted and gently pressed the berries as whole clusters, then racked the free-run juice into new French oak barrels for primary and malolactic fermentation with native yeast. Eighteen months of aging in 100% new French oak fully integrated the characters of this massive Chardonnay. The wine opens with aromas of ripe peach, baked apple, grilled pineapple and fresh feijoa, warmed by notes of brown butter and brioche. An intense palate reveals silky crane melon, fluffy nougat, bracing acidity and gravelly minerality. Serve chilled, and age until 2020.

"A tour de force in winemaking and a profound Chardonnay."  
96 points, *Wine Advocate*.