



TOM GORE

VINEYARDS

A Farmer's Wine.



Chardonnay 2013 CALIFORNIA

Tom Gore is a second generation grape farmer from Sonoma County and from the time he learned to walk, he was stomping alongside his dad, getting dirty, and taking care of the grapes. Tom has worked every harvest since he was seven years old, and has always known farming grapes would be his life's work. With Tom Gore Vineyards, he is stepping out from behind the scenes to tell the story of the farmer's role and to create wines that prove what insiders have long known—great wines start in the vineyard.

Vintage

2013 opened with mild spring temperatures. Throughout the season, the grapes matured slowly, but steadily, achieving full flavor development and tannin maturity at harvest.

Winemaking

Fermentation: 65% oak barrel, 35% stainless steel

Alc: 14.5% | TA: 5.5g/L | pH: 3.3 | RS: 4.5g/L

Winemaker Notes

Our Chardonnay has intense aromas of ripe apple and tropical fruit, with notes of toffee and toasty oak. The wine is smooth and richly textured. Its creamy undertones are balanced with just the right amount of acidity on the palate.

Every great wine tells a story. This one starts with a farmer.