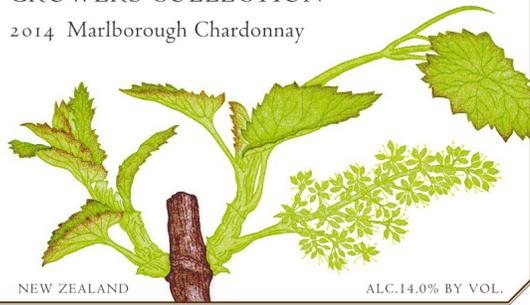


PYRAMID VALLEY VINEYARDS

GROWERS COLLECTION

2014 Marlborough Chardonnay



WHERE
NEW ZEALAND

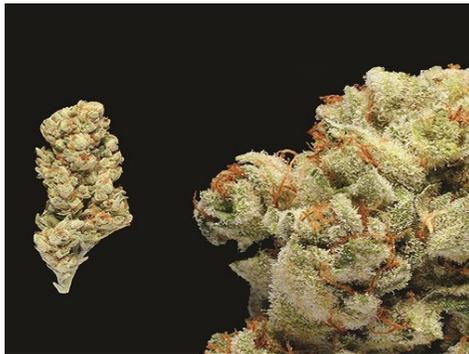
WHAT
WHITE (WOW)

WHEN
AS SOON AS
POSSIBLE

PYRAMID VALLEY GROWER COLLECTION CHARDONNAY

Yo, wanna get high?

PYRAMID VALLEY VINEYARDS



CONCEPTUAL DOPPELGÄNGER

In the late 90's, somewhere in Chinatown (NYC), beneath the thrumming of industrial sewing machines manned by hopeful but exploited people from the Fujian province, there was another humming. This humming emanated from ballasts powering come-to-the-light-powerful sodium vapor lamps - devouring electricity like a gold-digging whore with her go-pro's Black Card. A 1000lb per sq. inch electromagnetic lock, activated by a transmitter (held by two people and never more), released a 65" rear projection TV surreptitiously mounted on industrial (hidden) hinges. Whence depressed the TV improbably swung away from the wall with a whoosh as the sealed tight room released some of its sativa induced pressure. Oh the smell. Just one whiff followed by a walk to the light would make you feel more stoned than Jeff Spicoli on his most rad day. This is the legendary place where Gravy Train was born - frankenstone's laboratory, if you will. One of the greatest strains of all time, Gravy Train would make a simpleton think complexly for the very first time, could make a Republican free-style rap with the WuTang Clan, could make a bauhaus designer embrace neon...could make all hatred in the world cease to exist. Obviously the CIA dropped a turd in that punchbowl. It's said that a few buds still remain in a safe in Langely. I can smell it from here.

WINEMAKER Mike Weersing

REGION Marlborough

GRAPE VARIETY Chardonnay

SOIL Silt over gravel
and riverstone

AGE OF VINES Planted around
1998

PRODUCTION 2,000 bottles

VITI/VINI

Organic and biodynamic practices on this approximately 1 ha. Low yields (30hl/ha) from this cool, 'strong soiled' site on Fareham Lane in the Waihopai Valley. Hand picked, whole bunch pressed, no settling. Raised in used French oak, 450-500L puncheons. Indigenous primary and MLF enduring 10 months. Unfined, unfiltered, minimal or no sulfur.

PRODUCER

Wine to Mike and Claudia Weersing is a genie, genius loci; our job is to coax it from its rock to bottle. Every gesture they make, in vineyard

and winery, is a summons to this spirit of place. Biodynamics, hand-based viticulture, low yields, natural winemaking - these are some of the means they've adopted better to record and transmit this voice. Each wine is allowed to flower as it wishes. With the Grower's Collection, their ambition is to create a range of wines from sites other than their home vineyard. They are allowed to work with admired colleagues, and with sites, soils, varieties different than those at home. All of their wines are devoted to people and place; all bring rich rewards of community.

communal brands



CLASSIC WINE FOR MODERN PEOPLE