

<u>Chime</u>

Place. Grapes. People.

History: Chime Cellars is collaboration between Phil Laramore a long time Sommelier from Colorado and Craig Handly, the consulting winemaker. Craig and Phil have a deep rooted love and appreciation for the finesse and subtleties of Pinot Noir in particular. It's always amazing that two vineyards of Pinot Noir that are so close together can produce such drastically different styles of wine. Chime Cellars is named because they see Pinot Noir and Chardonnay as wines of reflection. Many wine drinkers are quick to dismiss Pinot Noir because of its light body and color. Chime Cellars sees Pinot Noir as always offering new things to discover if you're "in tune" with the wine. Craig Handly crafts the wines to bring out the individual terroir of the appellation. They also believe that you don't have to pay a fortune to enjoy these hand crafted wines. All fruit is brought to the Ranch Custom Crush Facility (Joel Gott) immediately after the harvest.

Philosophy: Chime is about finding the perfect combination of a dedicated grape grower, an appropriate cultivar and an artisan winemaker to deliver consumers the best possible wine nature will allow. Sometimes our relentless focus on Place, Grapes and People means that we don't make the best short term business decisions. We might bottle up a Dry Creek Cabernet as Sonoma Valley, for instance, or a Lodi Cabernet as California. We can live with this reality if it means that we are fulfilling our broader mission of delivering the best possible wine nature will allow.





