

2013 CHARDONNAY – SANTA LUCIA HIGHLANDS

We select our Chardonnay fruit from the Santa Lucia Highlands of Monterey County where the Pacific breezes create the perfect environment for this cool climate grape. The grapes were picked early in the morning and delivered immediately to the winery. The fruit was pressed and then chilled down to 45° F for 48 hours to allow the sediment to settle. Afterwards, the juice was racked to barrels and stainless steel tanks for fermentation. The wine was then aged on lees for six months to increase complexity and mouthfeel.

TASTING NOTES

Color: Bright, light golden straw

Aroma: Green apple, citrus and honey with notes of caramel

Taste: Medium-bodied; notes of lemon and apple lead into a creamy finish with hints of minerals

RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2018

Store in dark dry place at 55° – 65° F

Pairing suggestions: Fish or chicken in white sauce, fresh crab and cheese

TECHNICAL NOTES

Harvest date	Brix ^o	Vineyard	Variety
10.10.13	26.3	Santa Lucia Highlands	Chardonnay 100%

Aging: Stainless steel and French oak barrels

Bottling date: 04.21.14

Release Date: 07.04.14

Cases produced: 678

Alcohol: 14.9%

pH: 3.70

Total Acidity: 6.8 g/L

Residual Sugar: Dry



Kevin Willenborg

Kevin Willenborg, Winemaker
An elegant, complex Chardonnay