

Chardonnay 2014 + 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

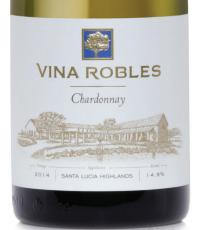
COLOR: Bright, light golden straw AROMA: Green apple, lemon zest and honey with notes of crème brûlée Full-bodied; notes of green apple and honey lead into a zesty finish with hints of minerals TASTE:

Recommendations

Serve at $50^{\circ} - 54^{\circ}$ F Enjoy now through 2019 Store in dark dry place at $55^{\circ} - 65^{\circ}$ F Pairing suggestions: Fish or chicken in white sauce, fresh crab and cheese

Technical Notes

Harvest date 10.07.14 - 10.08.14	Brix° 25.2	VINEYARD Santa Lucia Highlands	VARIETY Chardonnay	100%
AGING:	Stainles	ss steel and French oak barre	ls	
BOTTLING DATE:	04.21.15	5		
RELEASE DATE:	07.03.1	5		
CASES PRODUCED:	688			
ALCOHOL:	14.8%			
PH:	3.65			
TOTAL ACIDITY:	7.2 g/I	, 		
RESIDUAL SUGAR:	Dry			



Lenn Willer Kevin Willenborg, Winemaker

An elegant, complex Chardonnay

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