

## 2012 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 in order to settle out the sediment. 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:** Granny Smith apple and honey with notes of vanilla

**Taste:** Medium-bodied, notes of lemon and apple; round finish with hints of minerals and caramel

### RECOMMENDATIONS

Serve at: 50° – 54° F

Enjoy now through 2016

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 <sup>o</sup>	Vineyard	Variety
10.17.12	24.6	Santa Lucia Highlands	Chardonnay 100%

**Aging:** 6 months French oak barrels and stainless steel

**Bottling date:** 04.15.13

**Release Date:** 07.04.13

**Cases produced:** 636

**Alcohol:** 13.9%

**pH:** 3.62

**Total Acidity:** 7.1 g/L

**Residual Sugar:** Dry



*Kimi Willamson*

*An elegant Chardonnay with subtle oak influence*