



2013 CHARDONNAY

VINTAGE: 2013

APPELLATION: SANTA BARBARA COUNTY

VARIETAL: 100% CHARDONNAY

HARVEST DATE: 9/15/2013

BRIX AT HARVEST: 23.2 – 24.5

ALCOHOL: 14.1%

pH: 3.5

TA: 6.5 g/l

CASE PRODUCTION: 1000

RELEASE DATE: 7/15/2014

SUGGESTED RETAIL: \$20



CENTRAL COAST COLLECTION:

Inspired by the relaxed, friendly lifestyle enjoyed throughout California's serene coastal towns, these wines best reflect the merits of the diverse growing regions that span from Santa Barbara to Monterey Counties. The wines are approachable in both price and style, and exhibit a Central Coast flavor profile that is suitable to a wide variety of foods. The wines of the Central Coast Collection share one common trait, fruit + regional character.

FROM THE VINEYARD TO THE GLASS:

The fruit for this bottling was sourced from various blocks of the Bien Nacido, Sierra Madre and Dierberg Vineyards. Winemaker Etienne Terlinden processes the fruit in small lots. 30% of the finished blend was aged in French oak with minimal intervention for an average of 8 months and the remainder in stainless steel.

TASTING NOTES:

The aromatics of the 2013 Chardonnay begin with key lime and ripe, green apple, leading to subtle notes of honeydew melon. Secondary hints of wet soil, white pepper are followed by fresh pear and hints of honey and oak. Delightful and cleansing acid structure with a layered creamy finish.

AWARDS AND ACCOLADES:

88 Pts. Wine Enthusiast, March 2015