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
TASTE: Full-bodied; notes of green apple and honey lead into a zesty finish with hints of minerals

Recommendations
Serve at 50° – 54° F
Enjoy now through 2019
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: 10.07.14 - 10.08.14
BRIX: 25.2
VINEYARD: Santa Lucia Highlands
VARIETY: Chardonnay 100%

AGING: Stainless steel and French oak barrels
BOTTLING DATE: 04.21.15
RELEASE DATE: 07.03.15
CASES PRODUCED: 688
ALCOHOL: 14.8%
PH: 3.65
TOTAL ACIDITY: 7.2 g/L
RESIDUAL SUGAR: Dry

Kevin Willenborg, Winemaker
An elegant, complex Chardonnay