



**WILD HORSE**  
WINERY & VINEYARDS

**2007 Chardonnay**  
**Central Coast**

**OVERVIEW**

In over twenty-five years, Wild Horse Winery & Vineyards has grown from its humble beginnings to take its place as one of the Central Coast's leading producers of premium varietal wines. Our success is rooted in a commitment to crafting wines that are consistently high in quality. We pride ourselves in sourcing from the best regions and vineyards within the Central Coast.

**VINTAGE**

The 2007 growing season began with a late spring. The following months proved to be unusually mild and drier than average, with the exception of a minor heat spike followed by a rapid cool down in September in Paso Robles and San Benito County. The outcome was a longer, cooler season resulting in smaller clusters, canopies and berries which encouraged the retention of acidity and slower ripening to develop longer flavor and tannin development.

**WINEMAKING**

These Chardonnay grapes were primarily hand harvested in the mid-morning and delivered direct to press to preserve freshness and limit skin contact. Hard press was separated from free run and treated separately. After one day of settling, juice was racked off of heavy solids and primary fermentation was initiated in tank. After one or two days, when we knew the yeast were active, the juice was transferred to barrels where it completed primary and secondary (malolactic) fermentation and barrel aging. The wine underwent sur lies aging and 90% malolactic fermentation with eight months of barrel aging. The Central Coast Chardonnay aged in 25% new oak with a mix of French, Hungarian, and American barrels.

**WINEMAKER NOTES**

Our 2007 Chardonnay provides incredible depth and richness while also maintaining the elegant characteristic of old world wines. Grapes for this bottling came from small vineyards in Paso Robles, Santa Maria Valley, and San Benito County. The Paso Robles and San Benito regions offer warmer climate characteristics of stone fruit and fuller mouth feel while the ocean influence in the Santa Maria Valley provides the distinctiveness of citrus, pear, and apple coupled with good acidity. Finally, a touch of Roussanne, Viognier, and Malvasia Bianca are added for hints of pear and honey as well as mid-palate richness. The 2007 Chardonnay displays extremely bright, fresh fruit such as peach, apple, and lemon with a lush, lingering mouth feel. Enjoy this delightful Chardonnay with crab filled potstickers or grilled sea bass.

Appellation:	Central Coast
Composition:	96% Chardonnay, 1% Malvasia Bianca, 1% Roussanne, 1% Viognier
pH:	3.36
T.A.:	5.60 g/L
Alcohol:	13.9%