



WILD HORSE

WINERY & VINEYARDS

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2005 Chardonnay Central Coast

HISTORY

In 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 and represent a good value.

One of the lead horsemen in the Wild Horse portfolio, our 2005 Central Coast Chardonnay shows great balance of tropical fruit and sweet oak. We pride ourselves in combining the best quality fruit from our favorite vineyards. You will taste Chardonnay characteristics from the Santa Barbara County vineyards of Bien Nacido and Premiere, as well as contributions from Conway and Cougar vineyards in Paso Robles. In addition, we continue to source a small amount of Chardonnay from our most northern contribution in San Benito County, the Circle S Vineyard. Each appellation adds a unique characteristic, aroma and flavor; truly making it a blend of the Central Coast and following the tradition of the Wild Horse's Philosophy of winemaking.

WINEMAKING

After hand-harvesting and whole-cluster pressing, the juice was cold settled for 24-72 hours. Fermentation of clear juice was initiated in stainless steel and after several days, the juice was gravity-racked into oak cooperage to complete fermentation in barrel. 25% of the cooperage was new (17% French, 4% Hungarian, 4% American,) and included Tonnellerie Remond, Dargaud et Jaegle, François Frères, Budapest Kadar and Damy barrels. After primary fermentation, malolactic fermentation was encouraged on fruit sourced from cooler climates (Edna Valley and Santa Barbara County) to lower acidity and enhance the mouthfeel. Individual vineyard lots were kept separate through their cellar life and barrels were topped and stirred bi-monthly throughout the eight months of surlie barrel aging.

WINEMAKER NOTES

Our exceptional Central Coast vineyard sites, combined with traditional winemaking techniques, helped to create this elegant, fruit-driven Chardonnay. Bright fruit flavors of crisp green apple and Bosc pear are beautifully complemented by subtle notes of vanilla, caramel and toasted oak. Enjoy this 2005 Chardonnay with grilled seafood, roasted chicken and cream-based pasta dishes.

TECHNICAL

Winemaker	Mark Cummins	TA	5.76
Appellation:	Central Coast	Alc.	13.9 %
Composition:	94% Chardonnay, 3.0% Pinot Blanc, 1.5% Roussanne, 1.5% Viognier	Case Production:	49,336
pH	3.45	Bottle Date:	July 17, 2006
		Release Date:	August 2006
		Suggested (CA) Retail:	\$17.00/750ml