



WILD HORSE

UNBRIDLED

2008 Unbridled Chardonnay Bien Nacido Vineyards, Santa Maria Valley

OVERVIEW

At Wild Horse Winery & Vineyards, the free-spirited attitude, driving curiosity and passion for fine winemaking are what make us unique. Located South of Paso Robles, in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from 16 diverse appellations and more than 50 vineyards from the Central Coast. “Live Naturally, Enjoy Wildly” reflects the attitude and personalities of the people who have been creating these wines for over 25 years.

VINEYARDS

The 2008 growing season began with a late spring. The following months proved to be unusually mild and drier than average, with frosts occurring during bloom and during harvest. With the coastal influence of the Pacific Ocean in the Bien Nacido Vineyard, the Chardonnay grapes encountered a lengthy growing season where they were allowed to maintain their naturally acidity and develop delicate flavors.

WINEMAKING

The Chardonnay grapes were sourced from two blocks within the highly acclaimed Bien Nacido Vineyard in the southeastern corner of the Santa Maria Valley. The grapes were 100% hand harvested and crushed in the morning. Upon delivery to the winery, the grapes were pressed whole cluster using a bladder press. Hard press was separated from free run and processed separately. Primary fermentation was initiated in a stainless steel tank followed by immediate transfer to 100% French Oak barrels. Upon completion of primary fermentation, barrels were topped and inoculated with malolactic bacteria. The wine and lees were stirred weekly for three months to enhance mouth feel and provide self fining. This Unbridled Chardonnay was aged in 50% new oak for 10 months.

WINEMAKER NOTES

Our 2008 Unbridled Chardonnay is overflowing with aromas of white peach, pear, crème brulee and butterscotch courtesy of sur lies barrel aging. Granny Smith apple, stone fruit, and vanilla characteristics give this wine great depth and a high scale of deliciousness. This wine is well paired broiled halibut with a mango salsa or rosemary roasted chicken.

TECHNICAL

Composition: 100 % Chardonnay
Appellation: Bien Nacido Vineyard, Santa Maria Valley
pH: 3.38
TA: 6.69 g/100mL
Alc. 14.5%
Bottling Date: August 2009