



WILD HORSE

UNBRIDLED

2010 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. “Unbridled Spirit” reflects the attitude and personalities of the people who have been creating these wines for almost 30 years.

VINEYARDS

The 2010 growing season was extremely fickle with cold spells, rain and heat spikes. For Chardonnay in the Santa Maria Valley, it was a cool and lengthy growing season allowing for nice ripening and tasty flavor profile. Despite the challenging conditions, Wild Horse had a slightly smaller, but successful Chardonnay harvest.

WINEMAKING

Sourced from two blocks within the highly acclaimed Bien Nacido Vineyard, the grapes were 100% hand harvested and delivered to Wild Horse Winery. Upon arrival to the winery, the grapes were pressed whole cluster using a bladder press. The Chardonnay was fermented in 100% French Oak barrels and stirred weekly for three months to enhance mouth feel and provide self fining. This Unbridled Chardonnay was aged in 35% new French oak with the balance of one to two year old oak for 12 months.

WINEMAKER NOTES

Our 2010 vineyard designate Unbridled Chardonnay contains classic Santa Maria Valley Chardonnay characteristics of apple, pear, and hints of pineapple followed by tantalizing acidity, pleasing minerality with rich tastes of lemon and caramel. Tastes exceptional now or lay down up to five years. Pair this wine with a brie and apple appetizer, roasted chicken, or sizzling shrimp scampi.

TECHNICAL

Composition: 100 % Chardonnay
Appellation: Bien Nacido Vineyard, Santa Maria Valley
pH: 3.33
TA: 7.20 g/L
Alc: 14.5%