



## TECHNICAL

**Appellation:** Central Coast

**Winemakers:** Clay Brock & Chrissy Wittmann

**Blend Composition:** 100% Chardonnay

**Barrel Composition:**  
30% Stainless steel ferment,  
70% Barrel ferment

**Wine Chemistry:**

TA: 6.70 g/L

pH: 3.35

Alc: 13.5% by volume

Incoming Brix: 24.0°–25.0°



**WILD HORSE**  
WINERY & VINEYARDS

2011  
**CHARDONNAY**  
*Central Coast*

Located south of Paso Robles in California's Central Coast, Wild Horse Winery & Vineyards was named for the wild mustangs that once roamed the hills east of the vineyard estate. A free-spirited attitude and long-term relationships with the Central Coast's most renowned vineyards has allowed Wild Horse to make exceptional wines for over 30 years.

## THE VINEYARDS

Our Chardonnay is a true representation of the Central Coast. With the backbone of our Chardonnay sourced from Santa Barbara County, we complete the blend with grapes from Monterey and Arroyo Seco. Santa Barbara County contributes apple and pear along with bright acidity. Monterey and Arroyo Seco add tropical notes and enhance the mouthfeel.

## WINEMAKING

These Chardonnay grapes were harvested in the early to 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, the juice was racked off of heavy solids to another tank where it was inoculated with yeast. Thirty percent was stainless steel fermented and the balance put into barrel to ferment. In barrel, the wine underwent *sur lie* aging and some malolactic fermentation depending on wine chemistry and sensory evaluation. After nine months of aging, both tank and barrel portions were blended for bottling.

## WINEMAKER NOTES

Our 2011 Chardonnay is extremely delicious with characteristics of lemon tart, apple, and a hint of pineapple. The taste is mouthwatering with a nice mid-palate and full finish. The stainless steel portion of the blend contributes crispness and the *sur lie* aging fills out the mouth with a creamy texture and brioche flavor.



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