



WILD HORSE<sup>®</sup>  
WINERY & VINEYARDS

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## 2012 Central Coast Chardonnay

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.

### VINEYARDS

Sourcing fruit from along California's Central Coast, Wild Horse has the luxury of choosing from the finest vineyards year after year to produce consistently enjoyable wine. From Santa Maria Valley to Edna Valley to Monterey County, our vineyards are exposed to a variety of climate and soil conditions ultimately leading to a spice rack of different aromas and flavors.

### WINEMAKING

All grapes were picked in the early morning hours to assure coolness upon their arrival to the winery. The grapes were then delivered direct to press and gently squeezed to get the freshest juice. After settling in tank overnight, the Chardonnay juice was moved off of solids to another tank for yeasting. 70% of the Chardonnay was moved into new and neutral French oak barrels to attain a full and creamy mouthfeel associated with sur lies stirring. The balance of the Chardonnay fermented in stainless steel to accentuate the bright citrus and apple notes. The wine aged for nine months before blending and bottling.

### WINEMAKER NOTES

Our 2012 Chardonnay has delicious aromas of lemon and a hint of pineapple. Flavors of green apple and vanilla unfold on the palate with a crisp refreshing finish. Small lots of Verdelho and Malvasia contribute bright acidity and heightened aromatics to the blend. This Chardonnay pairs well with citrus-marinated chicken breast, calamari, or aged cheeses.

### Technical

#### Appellation:

Central Coast  
(85% Santa Barbara County,  
15% Monterey)

#### Blend Composition:

97% Chardonnay  
2% Verdelho  
1% Malvasia Bianca

#### Barrel Composition:

70% Barrel aged, 15% new  
French oak  
30% Stainless steel  
fermented

#### Wine Chemistry:

TA: 6.50 g/L  
pH: 3.38  
Alc: 13.5% by volume  
Incoming Brix: 23.5°–25.0°

#### SRP:

\$17.00