



WILD HORSE[®]
WINERY & VINEYARDS

2012 Unbridled 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

This wine is a blend of wines from two exceptional vineyards in Santa Maria Valley: Bien Nacido (93%) and Rancho Real (7%). Bien Nacido Vineyard is located up on a bench in the east side of the Santa Maria Valley up against the Sierra Madre mountain range. Rancho Real is towards the west with all vineyard rows on south-facing slopes for optimal sun exposure. Both vineyards have well-drained sandy soils and maritime influence resulting in classic Santa Maria Valley style Chardonnays.

WINEMAKING

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 biweekly for three months to enhance mouthfeel and provide self-finishing. This Unbridled Chardonnay was aged in 35% new French oak with the balance in one- to two-year-old oak for 14 months.

WINEMAKER NOTES

Our 2012 Unbridled Chardonnay is like a fun-filled day at the county fair. Aromas of butterscotch, apple cobbler, lemon meringue pie, and vanilla are enticing. Upon entry, the mouthfeel is lively with bright lemon citrus, apple tart, and a lingering deliciousness. Enjoy this wine with chicken Dijon or king crab legs. Tastes exceptional now or lay down for up to five years.

Technical

Appellation:

Bien Nacido Vineyard and
Rancho Real Vineyard,
Santa Maria Valley

Blend Composition:

100% Chardonnay

Barrel Composition:

100% French oak, 35% New

Wine Chemistry:

TA: 6.688 g/L

pH: 3.72

Alc: 14.5% by volume

Brix at Harvest: 25.0° in
mid-October 2013