



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

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## 2013 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 all 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 Barbara County to Monterey, our Chardonnay vineyards are exposed to a variety of climate and soil conditions ultimately leading to a spice rack of delicious aromas and flavors.

### WINEMAKING

All of the grapes were picked in the cool, early morning hours to assure the best flavor and texture upon their arrival at the winery. The grapes were delivered direct to press and gently squeezed to get the tastiest juice. After settling in tank overnight, the Chardonnay juice was moved off the solids to another tank for yeasting. Seventy percent was moved to new, neutral French oak barrels to attain a full and creamy mouthfeel associated with *sur lies* stirring. The balance fermented in stainless steel to accentuate the bright citrus and apple notes. The wine aged for 9 months before blending and bottling.

### WINEMAKER NOTES

Our 2013 Chardonnay has delicious aromas of Meyer lemon and Tahitian vanilla bean. Mouthwatering favors of green apple and minerality unfold on the palate with a bright finish. Small lots of Malvasia Bianca and Viognier contribute bright acidity and heightened aromatics to the blend. This Chardonnay pairs well with halibut fish tacos, ceviche, and aged cheeses.

### Technical

#### Appellation:

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

#### Blend Composition:

96% Chardonnay 3%  
Malvasia Bianca 1%  
Viognier

#### Barrel Composition:

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

#### Wine Chemistry:

TA: 6.60g/L pH: 3.40 Alc:  
13.5% by volume Incoming  
Brix: 24°–26°