



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

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## 2014 Central Coast Chardonnay

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves in sourcing our grapes from the best regions and vineyards within the Central Coast.

### VINEYARDS

Sourcing from over 4 million acres 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 different aromas and flavors. Grapes for our 2014 Chardonnay were sourced from cool climates in Santa Barbara County, Santa Maria Valley, and Monterey.

### VINTAGE

The 2014 season in the Central Coast was dry, but very good, from budbreak to harvest, providing ample ripening time. Harvest came early, offering grapes with beautiful aromas and flavors.

### WINEMAKING

All of the grapes were picked in the early morning hours to assure they arrived cool at the winery. The grapes were then delivered direct to press and gently squeezed to maintain aromatics and best flavors. The juice was settled overnight. After moving the juice off the solids, yeast was added. Thirty percent of the Chardonnay blend was tank fermented to allow for crisp, clean attributes. The other 70% was barrel fermented in 100% French oak (20% new) for added complexity, plus creaminess and texture in the mouthfeel. After 8 months of aging, both tank and barrel components were brought together to make the final blend.

### WINEMAKER NOTES

Our 2014 Chardonnay has delicious aromas of lemon, vanilla, baked apple crisp, orange, and grapefruit that are complemented by mouthwateringly fresh acidity and lingering citrus flavors. Pair with smoked gouda and gruyere cheeses, oysters, and chicken dijon.

### Technical

#### Appellation:

Central Coast

#### Blend Composition:

90% Chardonnay, 10% Mix of Pinot Gris, Malvasia Bianca, and Viognier

#### Barrel Composition:

70% Barrel fermented and aged, 17% new French oak, and 30% Stainless steel fermented and aged

#### Wine Chemistry:

TA 6.23g/L

pH, 3.23

Alc, 13.5% by volume Incoming

Brix, 24 -25