



WILD HORSE[®]
WINERY & VINEYARDS

2014 Cheval Sauvage 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. Our 2014 Cheval Sauvage Chardonnay was sourced from Rancho Real Vineyards in the Santa Maria Valley in Santa Barbara County. These vineyards are meticulously farmed on very well-drained ocean-side sand dunes. The vines are naturally regulating and produce small volumes of intensely flavorful berries.

VINTAGE

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

WINEMAKING

All of the grapes were handpicked into half-ton bins. Once at the winery, the grapes were delivered direct to press and gently squeezed to get the finest juice for our top-end Chardonnay. The juice was settled overnight. After moving the juice off solids, yeast was added. One hundred percent of this blend was barrel fermented in 100% French oak (40% new, 30% one year old, 30% neutral). After completion of primary fermentation, the barrels were topped up and stirred every other week for 10 weeks, allowing for the development of richness and mid-palate in the wine. After roughly six months of aging, our winemakers evaluate all barrel lots and select only the best individual barrels for this prestigious Cheval Sauvage blend. After 14 months of total barrel aging, the wine is ready for bottling.

WINEMAKER NOTES

Our 2014 Cheval Sauvage Chardonnay offers an inviting blend of aromas, including caramel, crème brûlée, freshly baked pastry, and spice with floral and mineral notes. The favors are a delicious balance of freshness and creaminess, with vanilla, apple, and lemon. Pair with brie and gruyère cheese, pork chops and apple compote, pumpkin risotto, and fried chicken.

Technical

Appellation:

Santa Barbara County

Blend Composition:

100% Chardonnay

Barrel Composition:

100% barrel fermented and aged, 40% new, 30% one year old, and 30% neutral

Wine Chemistry:

TA: 6.80 g/L

pH: 3.25

Alc: 14.5% by volume

Incoming Brix: 25°