



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

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## 2015 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.

### VINTAGE

A warm winter brought an early bud break to the 2015 season in the Central Coast. May was cold, leading to a weak fruit set and a very light crop compared to previous years. However, ample ripening time produced grapes with a beautiful variety of aromas and flavors. The light crop, combined with an early harvest, created stellar-quality fruit.

### WINEMAKING

The grapes for our 2015 Chardonnay were sourced from cool-climate vineyards in Santa Barbara, Santa Maria Valley, and Monterey. 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 the best flavors. The juice was settled overnight. After moving the juice off the solids, yeast was added. The juice was then transferred to 100% French oak barrels (20% new) to ferment. The wine underwent malolactic fermentation, lending crispness and aromas of pineapple and green apple. In-barrel fermentation and aging (8 months) softened the mouthfeel, adding a creamy texture and complexity.

### WINEMAKER NOTES

Our 2015 Chardonnay has delicious aromas of lemon, vanilla, freshly baked apple crisp, green apple, and ripe pineapple. These are followed by flavors of lemon curd and crème brûlée complemented by a lingering, mouthwatering acidity. Pair with oysters, burrata with honey and grilled peaches, and ricotta-stuffed zucchini blossoms.

### Technical

#### Appellation:

Central Coast 87% Santa Barbara County, 13% Monterey County

#### Blend Composition:

100% Chardonnay

#### Barrel Composition:

100% barrel fermented and aged 20% new French oak

#### Wine Chemistry:

TA: 6.1g/L

pH: 3.55

Alc: 13.8%

RS: .57g/L

Incoming Brix: 24°–25°