



WILD HORSE®
WINERY & VINEYARDS

2009 Chardonnay
Central Coast

OVERVIEW

At Wild Horse Winery & Vineyards, the free-spirited attitude, driving curiosity and passion for fine winemaking are what make us unique. Our success is rooted in a commitment to crafting wines that are consistently high in quality. Located South of Paso Robles in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from 16 diverse appellations and more than 50 vineyards in California's Central Coast. "Enjoy Naturally" reflects the attitude and personalities of the people who have been creating these wines for over 25 years.

VINEYARDS

Our Chardonnay is a true representation of the Central Coast. The majority of our Chardonnay is sourced from Santa Barbara County, with the balance of the fruit from Monterey and Arroyo Seco. Santa Barbara County contributes apple and pear characteristics with bright acidity while Monterey and Arroyo Seco add tropical notes and enhance mouth feel. Picking from the best vineyards along the Central Coast enables us to produce best possible Chardonnay.

WINEMAKING

These Chardonnay grapes were both machine and hand harvested in the early to mid-morning and delivered direct to press to preserve freshness and limit skin contact. Hard pressed juice was separated from free run and developed separately. Thirty percent was stainless steel fermented and the balance put into barrel to complete fermentation. In barrel, the wine underwent sur lies aging and partial malolactic fermentation. After nine months of aging, both tank and barrel portions were blended for bottling.

WINEMAKER NOTES

Our 2009 Chardonnay is a vibrant wine with aromas of apple, citrus, and a hint of vanilla toast. The stainless steel portion of the blend contributes crispness and the sur lie aging in barrels rounds out the mouth with a creamy texture. A versatile wine with endless pairings, we suggest halibut topped with lemon and tarragon or squash gnocchi.

Appellation:	Central Coast
Composition:	98% Chardonnay, 2% Viognier
pH:	3.34
T.A.:	6.30 g/L
Alcohol:	13.9%