



WILD HORSE

WINERY & VINEYARDS

2010 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. Located South of Paso Robles, in Templeton, California, Wild Horse Winery & Vineyards crafts compelling wines from the best vineyards on the Central Coast. “Unbridled. Like No Other.” reflects the attitude and personalities of the people who have been creating these wines for almost 30 years.

VINEYARDS

Our Chardonnay is a true representation of the Central Coast. The heart of this wine is Chardonnay sourced from Santa Barbara County, which is then blended with grapes from Monterey. The Santa Barbara County fruit contributes generous apple and pear flavors and bright acidity. Monterey adds tropical fruit notes and richness.

WINEMAKING

These Chardonnay grapes were harvested in the morning and delivered direct to press to preserve freshness and limit skin contact. Hard press was separated from the free run juice and treated separately. After one day of settling, the juice was racked off to another tank where it was inoculated with yeast. Thirty percent was fermented in stainless steel and the balance fermented in barrel. After fermentation, the wine underwent sur lie aging and in some cases malolactic fermentation depending on wine chemistry and sensory evaluation. After nine months of aging, both tank and barrel portions were blended for bottling.

WINEMAKER NOTES

Our 2010 Chardonnay has vibrant aromas and flavors of apple, pear, and white peach, with a hint of vanilla from barrel aging. The stainless steel portion of the blend contributes crispness, and aging on the lees adds a creamy texture and brioche flavor. Enjoy this wine with chicken enchiladas in green sauce, fettuccine alfredo, or poached halibut.

Appellation:	Central Coast
Composition:	97% Chardonnay, 3% Other Whites
pH:	3.35
TA:	6.25 g/L
Alcohol:	13.9%