



## 2014 CENTRAL COAST CHARDONNAY



**EDNA VALLEY**  
VINEYARD.

### *Finished Wine*

**VARIETAL CONTENT**

100% Chardonnay

**VARIETAL ORIGIN**

Central Coast

**ALCOHOL LEVEL**

13.9%

**TITRATABLE ACIDITY**

0.52g/100mL

**RESIDUAL SUGAR**

0.42g/100mL

**pH**

3.65

Nestled halfway between San Francisco and Los Angeles, Edna Valley Vineyard is the jewel of California's Central Coast. Just five miles from the Pacific Ocean, the Edna Valley AVA sees refreshing breezes and warm sunshine daily. We select grapes from this unique region and throughout the Central Coast AVA to create well-integrated, flavorful wines. Visit our iconic tasting room in the Edna Valley region for a taste of our balanced, food-friendly wines.

### THE TASTE:

Like a freshly picked springtime bouquet, our Edna Valley Vineyard Chardonnay is bright and delightful with aromas of lemon oil and white flower. On the palate, layers of white peach and apricot intertwine with notes of pineapple and brown spice. A lively acidity and supple, generous mouthfeel create a perfectly balanced expression of Chardonnay.

### NOTES FROM THE WINEMAKER:

The 2014 vintage was a tale of two great Central Coast regions for our Chardonnay. We began in Monterey County for the bright flavors of apple and apricot with a zippy acidity. Grapes from our home in San Luis Obispo County provided ripe, tropical flavors and a full body. Together, the fruit from these two regions provides a wine that is in perfect harmony.

Whole cluster pressing and separating the free-run juice immediately encouraged juicy, soft flavors. To add dimension and subtle oak notes, we fermented around one-quarter of this wine in used barrels with partial malolactic fermentation. Aging on 100% French oak for up to eight months with weekly lees stirring created a creamy, luscious mouthfeel and texture, while imparting subtle hints of cinnamon.

