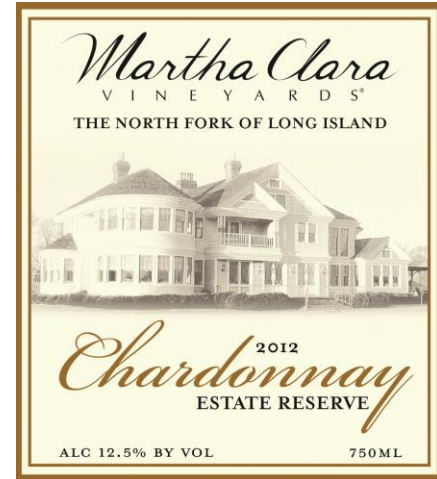


## 2013 Estate Reserve Chardonnay

**BRIEF DESCRIPTION:** This full and lush wine shows notes of apples and cinnamon, nutmeg and allspice.

**COLOR:** Pale Straw

**FULL DESCRIPTION:** This wine offers notes of baked buttered apples and cinnamon almost reminiscent of apple strudel, with hints of toasted almond. The palate is full and lush with balanced acidity. Notes of nutmeg and allspice and a touch of clove.



**SERVING SUGGESTIONS:** Paired with full flavored soft cheeses, especially those of the stinky assortment. Veined cheeses would also pair well. Roasted poultry will pair exquisitely. Drink now through 2023.

### PRODUCTION NOTES

<b>WINEMAKER:</b> Juan E. Micieli-Martinez	<b>RESIDUAL SUGAR:</b> N/A
<b>GRAPE SOURCE:</b> 100% Estate Grown	<b>TOTAL ACIDITY:</b> 5.32
<b>HARVESTED:</b>	<b>pH:</b> 3.63
<b>YIELD:</b> 3.25 Tons per Acre	<b>CASE PRODUCTION:</b> 806 cs
<b>BRUX:</b> 23.2	<b>BOTTLED:</b> August 2014
<b>FERMENTATION:</b> Barrel Fermented	<b>RELEASE:</b> December 2015
<b>ALCOHOL:</b> 13%	<b>RELEASE PRICE:</b> \$27

**PRODUCTION DETAILS:** The fruit for this is a combination of hand and machine picked. Half of the resulting juice is spontaneously fermented and the other half is inoculated resulting in a more complex wine. The juice is fermented in barrel and aged sur lie in a mixture of French and Hungarian oak puncheons and barriques for 9 months.