



HIDDEN CRUSH

Chardonnay

CENTRAL COAST 2013

We scoured the Central Coast to find the very best fruit from Monterey and Santa Lucia Highlands.



APPELLATION:

Central Coast, California

Sourced 100% from Monterey, CA, including Santa Lucia Highlands

VARIETAL COMPOSITION:

Chardonnay: 100%

WINEMAKING:

Four individual batches from select vineyards were vinified separately. One-quarter of the final blend underwent malolactic fermentation. All of the lots were aged in barrel on the lees and stirred every two weeks in the barrel to add finesse and complexity. The final blend aged on oak for up to nine months in 40% new French and American barrels.

WINE STYLE:

Color - Pale straw

Aromas - Intense aromas of citrus, Bosc pear, tropical fruit, vanilla and toasted brioche.

Palate - Fresh, bright flavors of citrus and stone fruit linger with rich viscosity.

Finish - Has excellent length and refreshingly crisp acidity.

TECHNICAL DATA:

Alcohol: 13.5%

pH: 3.9

Residual Sugar: 6.5 g/L

TA: 6.9 g/L

FLAVOR PAIRING:

Bright citrus fruit flavor in the wine pairs well with delicate, subtle flavors.

High acid cuts through fats such as cream and cheese. Can be enjoyed as an apéritif.

