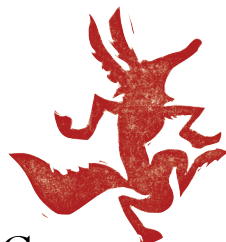


CHARDONNAY

VINTED 2013



DANCING COYOTE

TASTE:

A clean, crisp, unoaked Chardonnay. Enhanced with crisp acidity and minerality, it's so rich in pineapple, pear and green apple fruit, you won't miss the oak.

FOOD PAIRINGS:

This wine pairs wonderfully with roasted chicken or pork loin, any seafood dish, including lobster and crab, roasted root vegetables and creamy pasta dishes.

VITICULTURE NOTES:

The Chardonnay grape is one of the leading white grape varieties in the world for production of high quality white wines. Its origins have been traced back to the Burgundy region of France, and it has been a part of the emerging California wine industry since the late 1800's. The Lodi appellation is ideal for producing it, mainly due to its climate and rich sandy loam soils. Our vineyards enjoy warm Mediterranean-like weather, which allows for flavor development. They are also exposed to cool maritime breezes that come in the evenings, maintaining the grapes' fresh acidity.

WINEMAKING NOTES:

Grapes were hand picked in the morning and gently pressed to a temperature controlled stainless steel tank. The juice was racked and then fermented in a temperature controlled stainless steel tank. After a long cold fermentation, the wine was aged on yeast lees to help create the creamy mouth feel. The wine was not inoculated with ML bacteria and is considered "naked" without oak influence and/or secondary fermentation.

APPELLATION:

Lodi

ALCOHOL:

14.0% by Vol.

RESIDUAL SUGAR:

0.42 g/100 mL (%)

PH:

3.60

TOTAL ACIDITY:

6.0 g/L as Tartaric Acid

HARVESTED:

September 2013

BRIX AT HARVEST:

24.5° Brix Average

BOTTLED:

March 5, 2014

PRODUCTION:

469 cases