

CHARDONNAY “WILD FERMENT”

VINTED. 2014



DANCING COYOTE

TASTE:

A clean, crisp, unoaked Chardonnay. Infused with crisp acidity and minerality, it's so rich in pineapple, pear and green apple fruit, you won't miss the oak. The “wild” fermentation enhances both the aromatics and the fruit flavors, allowing the true varietal characteristics of Chardonnay to shine through.

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 Clarksburg appellation is ideal for producing it, mainly due to its ideal microclimate. 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:

Our “Wild Ferment” Chardonnay was made by harvesting the grapes in the cool morning, then quickly pressing the juice away from the grapes. The juice was cold settled in a chilled stainless steel tank, and racked off any solids. The juice was allowed to sit cold until a spontaneous fermentation began. After 30 days of fermentation, the wine was racked again, and allowed to sit on the natural yeast lees for several months before bottling. The sugars in these grapes were fermented using “wild” yeast and the wine underwent 100% secondary fermentation using “wild” bacteria.

APPELLATION:

Clarksburg

ALCOHOL:

13.3% by Vol.

RESIDUAL SUGAR:

0.40 g/100 mL (%)

PH:

3.63

TOTAL ACIDITY:

5.2 g/L as Tartaric Acid

HARVESTED:

August 31, 2014

BRIX AT HARVEST:

23° Brix Average

BOTTLED:

June 23, 2015

PRODUCTION:

520 cases