

# the path



## 2012 CHARDONNAY

### WINEMAKING NOTES

The Path 2012 Chardonnay is bold and rich with aromas of ripe honeydew melon, orange blossom along with supple floral notes carrying through to the palate. Wonderfully balanced, with layers of fresh pear, apricot and mint leaf result in an easy to enjoy California Chardonnay. Medium-bodied, this wine's smooth texture invites a finish that lingers on and on. Enjoy with eggs benedict, fresh caught dungeness crab or rosemary chicken with fingerling potatoes.

### APPELLATION

The majority of the grapes used to craft this wine were sourced from Clarksburg. This particular AVA is an up and coming wine region located in California's Sacramento Delta. The area was quickly discovered by grape growers attracted by a microclimate which closely mirrored that of nearby Napa Valley. The soils here are a combination of poorly-draining clay and rich loam, meaning the vines experience nutrient-rich, yet sometimes arid conditions. During the growing season, warm days give way to cooling afternoon breezes from the San Francisco Bay, dropping temperatures down 30 to 40 degrees Fahrenheit from their daytime highs. This mass of cool air allows wine grapes to retain more acidity than those grown in similarly warm regions.

### VINTAGE

In contrast to the tough vintages of the last two years, the stars seemed to align for Clarksburg in 2012. Clarksburg winemakers enjoyed a long sunny growing season that produced generous amounts of beautiful fruit. Indeed, the biggest challenge of 2012 turned out to be staging the picking and processing, as all the varietals were ready to pick at the same time—a very unusual occurrence. Clarksburg yields were up and quality was exceptional. All the varietals enjoyed extended hang time, developing great color, concentrated flavors, and finely balanced structure and acidity.

**BLEND** 85% Chardonnay  
12% Symphony  
3% Viognier

<b>APPELLATION</b>	California	<b>OAK SOURCING</b>	N/A
<b>VINTAGE</b>	2012	<b>ALCOHOL</b>	13.5%
<b>WINEMAKER</b>	Gloria Mercado-Martín	<b>PH</b> 3.55	<b>TA</b> 6.0 g/L
<b>OAK AGING</b>	N/A	<b>UPC</b>	8 33302 00512 7