

the path



2013 CHARDONNAY

WINEMAKING NOTES

Our 2013 The Path Chardonnay is rich and vibrant with aromas of lemon, butterscotch pudding, caramel candy and subtle notes of toasted vanilla. This medium-bodied wine indulges one with creamy flavors of pineapple upside down cake, crisp citrus and balanced oak. A perfect harmony of bright fruit flavors and creaminess, our Chardonnay pairs well with grilled halibut, lemon and rosemary roasted chicken or Cioppino.

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

Vintners and growers around the state of California are heralding the excellent quality of the 2013 vintage, nearly identical to the previous year's growing season. Many experienced healthy winter rains, limited amount of night frosts in the spring and few significant heat spikes in the summer — truly ideal conditions leading up to harvest. The long and sunny summer rewarded growers with extended hang time needed for flawless grape maturity. Winemakers across the board noted that fruit showed great balance and acidity, improved color intensity, good tannin structure and most importantly, rich and complex flavor profiles.

BLEND 100% Chardonnay

APPELLATION California

OAK SOURCING 100% French Oak
100% New

VINTAGE 2013

ALCOHOL 13.96%

WINEMAKER Gloria Mercado-Martín

PH 3.76 **TA** 5.9 g/L

OAK AGING 5 months

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