# the path



## **2014 CHARDONNAY**

### WINEMAKING NOTES

Our 2014 The Path Chardonnay is creamy, bright and lovely with aromas of pear, apple and citrus fan out of the glass with a splash of toasty oak. The fruit really shines, succulent pineapple and melon persist on the long and refreshing finish. This medium-bodied wine is one of our winemaker's favorites, layered and rich, it pairs well with many dishes. Enjoy with lemon-oregano chicken, sautéed shrimp with zucchini or a simple spinach salad.

# **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**

With another year in the record books, the 2014 vintage came in at the third-largest grape harvest ever, down eight percent from the previous year. A mild winter and spring with drought conditions persisting, bud break occurred early. From Southern to Northern California, winemakers have stated that it was an even earlier harvest then years before, starting with sparkling grapes in July and ending mid-October for later ripening varieties. Despite the drought, California will produce another great vintage. Arid conditions have given the grapes a chance to struggle, which thins out the vines and allows the clusters to gain concentration of flavor, intensity and complexity.

BLEND

100% Chardonnay

APPELLATION	California
VINTAGE	2014
WINEMAKER Gloria	a Mercado–Martín
OAK AGING	8 months

OAK SOURCING	100% French Oak 100% New	
ALCOHOL	13.59%	
<b>PH</b> 3.66	<b>TA</b> 5.5 g/L	
UPC	8 33302 00512 7	