



2013 CHARDONNAY

Our 2013 Simple Life Chardonnay has an appealing, oaky aroma with buttery layers of creamy peach pie and apricot. A delightful balance of fruit-forward flavors and creaminess, this medium bodied wine is a refreshing blend with a long, velvety finish. The structure of this wine makes it an ideal pairing with rich, flavorful meals or spicy dishes. Try pairing with Pad Thai, crab cakes or chicken alfredo.

APPELLATION

With its moderate climate, and diverse terroir, the state of California offers many distinct AVAs. For our 2013 Simple Life Chardonnay, grapes were sourced from Clarksburg AVA, 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 vines experience nutrient-rich and 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 93% Chardonnay
 7% Viognier

APPELLATION California

VINTAGE 2013

WINEMAKER Gloria Mercado-Martín

ALCOHOL 13.5%

OAK AGING 6 months*

OAK SOURCING 100% French Oak
 100% New

PH 3.60 TA 5.8 g/L

UPC 8 33302 00502 8

*for 60% of the Chardonnay