



2015 *Wild Thing*<sup>®</sup> Chardonnay  
Sonoma County

*Overview*

Carol's 2015 Chardonnay is our golden-haired wild child, an exuberant and delectable mouthful of joy. Sourced from her estate vineyard in Dry Creek Valley, this vivacious white wine is a classic California Chardonnay with a delicate balance of richness and acidity to please all the Wild Things out there... Remember, you are what you drink!

*Vintage Notes*

2015 was a warm year for us and we picked the fruit for our Chardonnay in the first half of September from our estate vineyard in Dry Creek Valley. With a goal of balance in both flavor in style, we designated half the Chardonnay for Barrel fermentation and the other half to steel tank to maintain a brightness of acidity and fruit flavors.

*Winemaker's Tasting Notes*

Aromas of spiced pears, lemon cookies, wild honeysuckle, vanilla cream and fresh sliced mango are complemented by notes of limestone and sweetgrass. The palate boasts a soft creamy mouthfeel, punctuated by a sliver of bright acidity. This Chardonnay is a great companion for chicken, pork or fish!

*Tech Notes*

Harvest Date:	September 8, 13-14, 2015
Appellation:	Dry Creek Valley - Sustainably Grown
Brix at Harvest:	25.0°Brix
Cellar Storage/Aging:	50% barrel fermented, stirred weekly sur lie. 8 months in barrels—18% new French (half Acacia-wood), 18% new American, 64% neutral French. 50% stainless steel fermented at about 53°F, and only this half completed malo-lactic fermentation.
Alcohol:	13.7%
RS:	0.3% (dry)
TA:	0.59 gm/100ml
pH:	3.42
Varietal:	100% Chardonnay
Bottling Date:	May 9, 2016
Case Production:	1109 cases

