

BROADSIDE CHARDONNAY



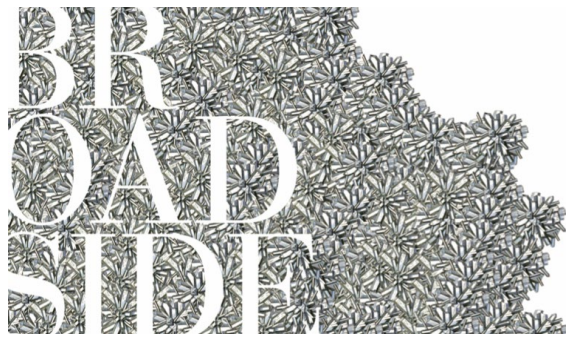
2013 WILD FERMENT

Wild Ferment is our unique interpretation of San Luis Obispo County Chardonnay. Our two Pacific Ocean-adjacent sites provide naturally stressed vine conditions with fog and wind serving as ideal temperature and moisture control respectively. We leave them mostly untended through the growing season to encourage canopy growth and subdue overt ripeness.

Our fruit is whole-cluster pressed before its fermentation by native micro-flora. Kept on its lees with no stirring or mixing, it naturally progresses through alcoholic and partial malolactic fermentation.

The 2013 Wild Ferment Chardonnay displays classic notes of restrained Chardonnay fruit with fuji apple, pineapple, and wet stone aromas.

The vibrantly fresh palate hints of the same, with underlying saline minerality and bright acidity.



Vineyards - Edna Valley, San Luis Obispo
Composition - 100% Chardonnay
Élevage- 90% inox, 10% neutral French oak
Fermentation - native with no adjustments or additions
Alcohol - 13.5%