

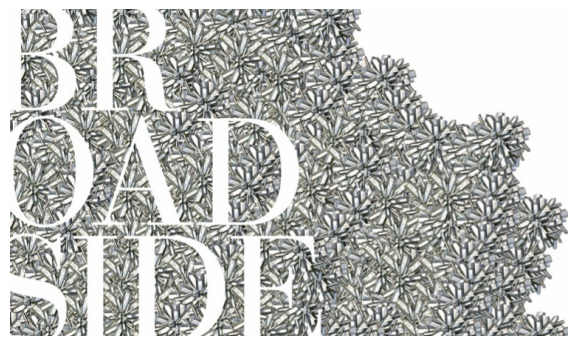
2014 WILD FERMENT

Wild Ferment is our unique interpretation of San Luis Obispo County Chardonnay. Our 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 2014 Wild Ferment Chardonnay highlights a beautiful vintage with generous aromatics of white pineapple, wet stones and pears.

The vibrantly fresh palate hints of the same, with lemon meringue, guava, and graham cracker in its creamy finish, cut with brisk acidity.



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