

# BROADSIDE CHARDONNAY



## 2016 WILD FERMENT

Wild Ferment is our unique interpretation of Central Coast Chardonnay. 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.

Keeping with our less-is-more approach in the cellar, fruit is whole-cluster pressed before its fermentation by native micro-flora. It remains on its lees with no stirring or mixing, slowly progressing through alcoholic and a partial malolactic fermentation.

The 2016 Wild Ferment Chardonnay highlights another beautiful vintage with delicately pretty honeysuckle, pear and green apple aromatics.

Bright and refreshingly dry, the palate carries honey-mineral notes and finishes with firm acidity and juicy pear-apple fruit.



- Fermented & matured in neutral oak and stainless steel
- Sourced from sustainably farmed, SIP certified vineyards in San Luis Obispo County
- Native fermentation
- PH 3.52, TA 6.2, ABV 13.5%