

Winemaker's Notes

PRODUCT INFORMATION SHEET

VARIETY:	Chardonnay
APPELLATION:	American
VINTAGE:	2014
ALCOHOL:	13.8%
ACIDITY (%):	0.72 (As Tartaric)
pH: OAKING:	3.27
	No oak aging.



UPC Number: 0-88596-10306-0
750 ML Bottles/Case: 12
Weight LBS/Case: 37.0

Cases/Pallet: 70
Cases/Tie: 14
Ties/Pallet: 5

In 2014 Texas Chardonnay grapes were in limited production. Yet the Mont Sec Vineyard in far West Texas came through with some excellent, high quality fruit.

As a result of a short crop, our 2014 Chardonnay is composed both from Texas grapes off the Mont Sec Vineyard and Chardonnay from California that we produced into wine in Lubbock. This release is 100% Chardonnay; no other varietals were added or needed. To showcase the fruity aromatic components, the juice was cold fermented in stainless steel tanks with no oak aging. The 2014 Chardonnay has not completed secondary malo-active fermentation, maintaining aromatics of grannie smith apple fruitiness and a crisp, balanced acidity.

Try 2014 Chardonnay with foods that are richly textured such as seafood dishes like lobster, linguini and clams; or chicken cordon bleu. For something different, try pairing it with grilled pork tenderloin, or grilled chicken breast that has been rubbed in Jamaican spices. Cheers!