

SLOW PRESS[®]



CHARDONNAY 2014 MONTEREY COUNTY

Slow Press wines are a tribute to the true craft of wine making. Our vintners know that great wines are worth waiting for, so they've slowed down the process from start to finish.

Taste Profile: Monterey County delivers a classic Chardonnay with a toasty finish. The Slow Press wine making process magnifies fruit aromas and delivers notes of fresh apples and pears. Slow Press Chardonnay is aged in oak barrels for 12 months which helps the wine develop a full bodied creamy mouthfeel.

Harvest Date: September-October 2014

Fermentation: Barrel fermented, bladder pressed

Aging: Sur Lie Aged in
American Oak barrels

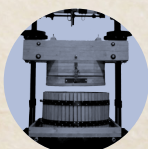
Time in oak: 12 months

TA: 7.0 g/L

RS: 4.5 g/L

pH: 3.54 g/L

Alcohol: 13.9%



The Chardonnay Process

GENTLE PRESS

Minimizes the
astringency and
elevates rich flavors

SLOW FERMENTATION

Amplifies natural
fruit character

SUR LIE AGED

Delivers a full bodied
creamy mouthfeel

