



2014 CHARDONNAY

We sourced the fruit for this 2014 Chardonnay from Sierra Madre Vineyards in Santa Maria, CA, where it was vinted and bottled in our custom crush facility in Willcox, AZ. This Chardonnay was brought in and inoculated with D47 yeast, fermentation began on October 1st, 2014 with an initial starting Brix of 22.5°. This Chardonnay fermented over the course of one week, and was put into barrel where it remained until bottling in early 2016. It was aged in stainless steel and oak barrels giving it a classic Chardonnay style, while retaining its crisp, minerality.

This 2017 San Francisco Wine Competition Award Winning Chardonnay is clear, medium lemon in color. It has subtle aromas of fresh lumber and cream, with nuances of pear, orange and caramelized pineapple. The mouthfeel is luscious and creamy with flavors of butterscotch, stewed pear, and with a vanilla and white pepper finish. Notes of apple, light oak, butter, and coconut, it pairs well with creamy foods and cheeses.

AMERICAN VITICULTURAL AREAS (AVA):	Santa Maria, CA
VARIETAL CONTENT:	100% Chardonnay
TIME IN OAK:	14 months in stainless steel and oak
RESIDUAL SUGAR:	0 g/L
pH:	3.77
TOTAL ACIDITY:	5.6 g/L
ALCOHOL BY VOLUME:	13.7%
CASES PRODUCED:	588 cases
WINEMAKERS & WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com