

WINDSTREAM

Chardonnay
2013

The maritime influence of the Pacific Ocean creates morning fog and afternoon winds: an ideal climate for the production of world-class Burgundian varietals. This “stream of winds” directly affects the Sarmiento Vineyard, which is located in the prestigious Santa Lucia Highlands appellation of Monterey. The soil is well-drained loamy sand with many fist-sized cobblestones. Winemakers Anthony Riboli and Arnaud Debons works employ traditional techniques and modern technology to create wines that express ripe fruit flavors with balance and finesse: barrel fermentation, lees stirring, and sur lie aging.

Windstream Chardonnay is a luscious, structured wine with intense flavors of ripe pear and green apple. Barrel fermentation contributes nuances of oak spice and honey, while malolactic fermentation creates a round mouthfeel with a supple, creamy texture.

Varietal: Chardonnay

Vintage: 2013

Appellation: Santa Lucia Highlands, Monterey

Source: Sarmiento Vineyard

Clonal Selections: FPMS 4 & 5

Harvest Date: October 16, 2013

Harvest Sugar: 25.5 Brix

Barrel Fermentation: 100%

New French Oak: 85%

Cooperage: Sirugue, Francois Freres, Mercier,
Mercurey, World Cooperage, Radoux

Forests: Allier, Vosges, Center of France

Malolactic Fermentation: 75%

pH: 3.45

Alcohol: 15.1%

TA: 0.76 g/100 mL

94 Points - Tasting Panel Magazine (August 2016)

92 Points – Gold Medal, Tastings.com (Beverage
Testing Institute)

