



# WILD HORSE

# Cheval Sauvage

2015 CHARDONNAY

*Santa Maria Valley*

In just over 30 years, Wild Horse Winery & Vineyards has grown from humble beginnings to take its place as one of the Central Coast's leading premium winemakers. We pride ourselves in sourcing our grapes from the best regions and vineyards within the Central Coast.

## THE VINEYARDS

Sourced from two top vineyards in Santa Maria Valley: Rancho Real and Bien Nacido. Rancho Real is unique for its sandy soils and southwest-facing hills. It is a difficult place to cultivate grapes with lots of wind and steep, sandy slopes, but "difficult" often turns out to mean beautiful, and this fruit is just that. Bien Nacido is world-renowned for its ability to produce world-class Pinot Noir and Chardonnay, and at Wild Horse, we have been lucky enough to source this vineyard since the beginning.

## VINTAGE

After a warm winter, the 2015 season in the Central Coast began with an early bud break. A cold May led to a weak fruit set and a very light crop compared to previous years. But overall, there was ample ripening time, producing a variety of aromas and flavors in the grapes. The light crop led to an early harvest of stellar-quality fruit.

## WINEMAKING

In September, the Chardonnay grapes were handpicked and delivered to the winery early in the morning. The grape clusters were delivered directly to the press. Allowed to cool and settle for 24 hours, then racked, the juice was inoculated and barreled down to ferment. Upon completion of fermentation, the lees were stirred every two weeks until March. This wine did not go through malolactic fermentation. In May, the best barrels (100% French oak, 45% new) were selected and the wine was aged for a total of 15 months.

## WINEMAKER NOTES

Our 2015 Cheval Sauvage Chardonnay offers an inviting blend of aromas, including caramel, crème brûlée, freshly baked pastry, lemon zest, pineapple, coconut, and spice. The flavors are a delicious balance of freshness and creaminess, with vanilla, apple, and lemon. Pair with brie and smoked gouda cheese, pork chops and apple compote, pumpkin risotto, and fried chicken.

## TECHNICAL

**Appellation:** Santa Maria Valley:  
75% Rancho Real, 25% Bien Nacido

**Winemakers:** Chrissy Wittmann &  
Todd Ricard

**Blend Composition:**  
100% Chardonnay

**Barrel Composition:**  
100% barrel aged,  
40% new French oak

**Wine Chemistry:**  
TA: 6.75g/L  
pH: 3.55  
Alc: 14.7% by volume  
RS: 0.12g/L  
Incoming Brix: 24.5°-26°

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