



2012 Chardonnay

We sourced the fruit for this fine Chardonnay from the Mesa Vineyard in Santa Maria, California. The cool Pacific fog blankets this region of the country, moderating the temperature and creating an ideal climate for this varietal. In the cellar, we experimented on this wine, conducting multiple simultaneous fermentations. Native yeasts fermented some vessels, while others were inoculated with the D47 or D21 yeast strains, then it was aged in 38% new French oak, the remaining neutral oak for 10 months. While in barrel, the wine underwent malolactic fermentation, a process that creates a creamy mouth-feel and some butter-like characteristics. This Chardonnay was bottled in January 2013, and is the product of labor and love.

It has a pale, clear straw-yellow hue and is rich with layers of tropical fruit, peaches and coconut. It has hints of citrus and light oak tones highlight the wines lingering finish. With crisp acidity and a creamy aftertaste that grace the palette, the flavors of ripe melons, pears, and backing spices entwine. The finish on the wine is exceptional with a lingering impression of baked apple pie and caramel. This Chardonnay is exquisite today, but it will continue to age and develop over the next 5 years.

AMERICAN VITICULTURAL AREAS (AVA):	Santa Maria, California
VARIETAL CONTENT:	100% Chardonnay
TIME IN OAK:	22 oak barrels, four new French, with remaining neutral oak aged 10 months
RESIDUAL SUGAR:	
pH:	
TOTAL ACIDITY:	
ALCOHOL BY VOLUME:	14.4%
CASES PRODUCED:	600 + cases Produced
WINEMAKERS & WINEGROWERS:	Aridus Wine Company
WEBSITE:	www.ariduswineco.com